



REMHOOGTE

WINE ESTATE

2018 VANTAGE Pinotage

The Vantage Vineyard is on one of the coolest sites on the property. High on a ridge with a panoramic view of Stellenbosch and its surrounding mountains with the Atlantic ocean in the distance.

Vintage Overview

2018 was a warm and relatively dry vintage. In the midst of the worst drought the Cape had experienced in decades the vineyards had to be managed very carefully so as not to overstress them. This meant a slightly larger than usual green harvest at veraison which led to a lower than normal yield, around 4 tons per hectare.

Vineyards:

The vineyard is 2 hectares of bush vines on a granitic ridge high up on the estate. It faces completely south and is therefore exposed to the sea breezes from the South and sheltered from the heat of the afternoon sun. This allows for extended hang time of the fruit without it becoming overripe. The vines are 19 years old and yields around 5 tons per hectare.

Cellar:

The grapes are hand harvested and then sorted in the cellar.

The wine is fermented uninoculated in 7000 litre French oak tanks. 30% of the stems are added back to the tanks. The wine spent 17 days on the skins before being drained.

Maturation takes place in 225 litre French oak barriques for 18 months. 30% new oak is used with the remainder made up of second and third fill barriques. The wine is then racked and bottled. Unfined and unfiltered.

Tasting notes and analysis:

Colour: Deep Ruby

Aromas: Cassis, black cherries, raspberries, red pepper and cinnamon.

Palate: Bright and juicy with a delicate acidity and soft tannin. Long, lightly savoury finish.

The wine will mature for 5 to 10 years.

Enjoy with venison or dishes with a bit of spice.

14.8% Alc.; 2.5 g/l R.S.; 5.3 g/L TA; 0.75 g/L VA; 28 mg/L FSO2;

67 mg/L TSO2; 3.68 pH.



PREVIOUS AWARDS AND ACCOLADES

93 Points Platter Guide

92 Points Tim Atkin

91 Points Wine Spectator