



# REMHOOGTE

— WINE ESTATE —

Remhoogte Wine Estate, Route 44, Simonsberg, Stellenbosch, Western Cape, South Africa  
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All wines are grown, made and bottles by the Boustred family

## 2019 Free to Be – Cabernet Sauvignon/Cinsault

### Behind the wine

Cinsault was often used in the 1970's in Stellenbosch to bring fruit and soften tannins on Cabernet Sauvignons. This was seldom disclosed on the label. This wine is inspired by those wines, many of which were unoaked and are still drinking beautifully to this day.

### Vineyards:

The Cabernet Sauvignon for this wine is from a vineyard planted in 1991 on Remhoogte. Low yielding and old on a southerly slope. The fruit ripens late in the season and is hand harvested.

The Cinsault is from an old bush vine vineyard in the Darling area on the West Coast, about an hour and a half's drive north west of Stellenbosch.

### Cellar:

Fermentation is done whole bunch and uncrushed for both varieties. A CO<sub>2</sub> blanket is maintained by adding dry ice until the commencement of fermentation. Minimal mixing of the tank during fermentation to maintain the integrity of the berries and the fermentation on the skins lasts approximately 2 weeks before pressing and fermentation being allowed to finish in tank.

**Maturation:** The Cabernet Sauvignon spent 1 year in stainless steel, so it is unoaked. The Cinsault spent the year in 4<sup>th</sup> fill French oak barriques.

65% Cabernet Sauvignon, 35% Cinsault.

Unfined and unfiltered.

### Tasting notes and analysis:

**Colour:** Bright, opaque ruby red.

**Nose:** Strawberries, cherries, cassis and fennel.

**Palate:** Light and juicy with gentle tannins and a fresh acidity. Serve at 15°C.

### Analysis

12.6% Alc.; pH 3.8; 5.3 g/l TA; 0.73 g/l VA; 30 mg/l FSO<sub>2</sub>; 86 mg/l TSO.

