



REMHOOGTE
— WINE ESTATE —

2018 ASPECT Merlot



The Aspect is from a vineyard at the top of the estate and the name refers to the direction the slope faces. Merlot has been a focus of the estate since the first wines were made.

Vineyards:

Made from our estates highest and steepest vineyards. The south westerly ASPECT ensures the vineyards are exposed to the prevailing summer breezes off the sea which cool the vineyards down in the afternoons and evenings. This in turn gives the grapes more time to ripen. This block is planted on a band of Malmesbury shale that runs through the farms top 3 vineyards. This shale is the oldest soil type in South Africa and one of the oldest in the world. Due to leaching of the soils over millennia they are not very fertile and therefor limit the vigour of the vines and increase resulting quality of the grapes. The vineyards yield between 5 and 6 tons per hectare and were planted in 1998.

Cellar:

The grapes are hand harvested and sorted twice in the cellar, as bunches and as berries.

Fermentation then occurs spontaneously in 7000 liter French oak tanks, followed by a post fermentation maceration on the skins of 30 days.

Maturation then takes place in 225 liter French oak barriques for 24 months. 30% new oak is used with the remainder made up of second and third fill barriques

Tasting notes and analysis:

Colour: Deep Ruby

Nose: Black currents, sour cherries, black olive, violets, fresh fenel and cigar box.

Palate: Ripe red and black fruit on entry. Notes of dried herbs and a bright acidity bring freshness with pleasantly dry tannins leading into a long finish.

Mature for 10 years plus if you can cellar it alternatively drink it now with cheeses or full flavoured dishes.

14.5% Alc.; 2.0 g/l R.S.; 5.6 g/L TA; 0.75 g/L VA; 36 mg/L FSO₂, 94 mg/L TSO₂.