



ANNO 1812

REMHOOGTE

WINE ESTATE

Sir Thomas Cullinan 2019

Sir Thomas Cullinan was our Great Grandfather. He founded the Cullinan Diamond mine in 1903 where the world's largest uncut diamond (3106 carats) was found. In 1906 the diamond was presented to King Edward VII after South Africa gained its independence, it now forms part of the crown jewels.

Bordeaux varietals have been a focus since the beginning of Remhoogte Wine Estate and hence this reserve being a Right Bank blend of Merlot, Cabernet Sauvignon and Cabernet Franc.

Vintage Overview

Despite good rainfall, our vineyards were still affected by the preceding drought and realised a much smaller crop for the second year in a row. This has however resulted in excellent concentration in the wines of 2019.

Vineyard

From the highest rows of the estates 2 highest vineyards, Merlot Block 15 and Cabernet Sauvignon Block 14. The exposure of these rows to all the elements combined with the steep gradient of the slope means the vines have a very tough life and give low yields. The bunches from these portions of these vineyards are typically light with small, concentrated berries. The first vintage with Cabernet Franc, produced from a younger vineyard planted lower down on the property in deeper top soils and less exposed.

Cellar

The grapes are hand harvested and sorted twice in the cellar. Once as bunches on a conveyor belt and then as grapes on a vibrating sorting table.

The fermentation is then allowed to occur spontaneously in 500 litre open top French oak barrels. Regular punch downs ensure optimal extraction. Malolactic fermentation takes place in 225 litre French oak barrels before maturation for 24 months in the same barrels. 50% new oak barrels are used with the remaining 50% in second fill barrels.

6000 bottles produced.

Tasting Notes

Nose: Black current, mulberries, ripe plums, sage and cedar.

Palate: Sweet fruit, black cherries, plums and fruit cake with savoury notes of olives and black pepper on the entry, followed by broad, polished tannins with a medium plus acidity that leads into a lengthy finish

Analysis 14.5 % Alc.; pH 3.67; R.S. 3.2 g/l; 5.8 g/l TA; 0.75 g/L VA; 26 mg/L FSO₂; 85 mg/L TSO₂

