



ANNO 1812

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

2016 Reserve Cabernet Sauvignon

Vineyards:

Rows are selected from the highest vineyard of Cabernet Sauvignon. The soils are made up of decomposed Table Mountain sandstone on clay subsoils. It is on a steep South facing slope, and therefore exposed to the prevailing summer winds off the sea out of the south. These winds cool the vines in the afternoons and limit the production. Leaves are removed on the morning sun side of the rows and a green harvest done at 80% veraison to ensure even ripeness.

Yield is 4,5 to 5 tons per hectare.

Cellar:

Grapes are hand harvested and then sorted both as bunches and as individual berries before going to 500L French oak barriques for fermentation. Fermentation is spontaneous and the wine spent 40 days on the skins. Malolactic fermentation was completed in 225L French oak barriques and the wine was then matured for 24 months in the same barriques, 100% new.

Tasting notes and analysis:

The nose shows black currant, sour cherries and strawberry with black tea and oak derived notes of vanilla, dark chocolate and cigar adding savoury elements.

The entry is smooth with a rounded mid palate and chalky tannins adding a gentle dryness to bring length.

Mature for 5 to 10 years.

5 barrels made.

14.3% Alc., 2.90 g/l R.S., 0.75 g/l VA, pH 3.7, 5.52 g/l TA, 24 mg/l FSO₂, 81 mg/l TSO₂.

