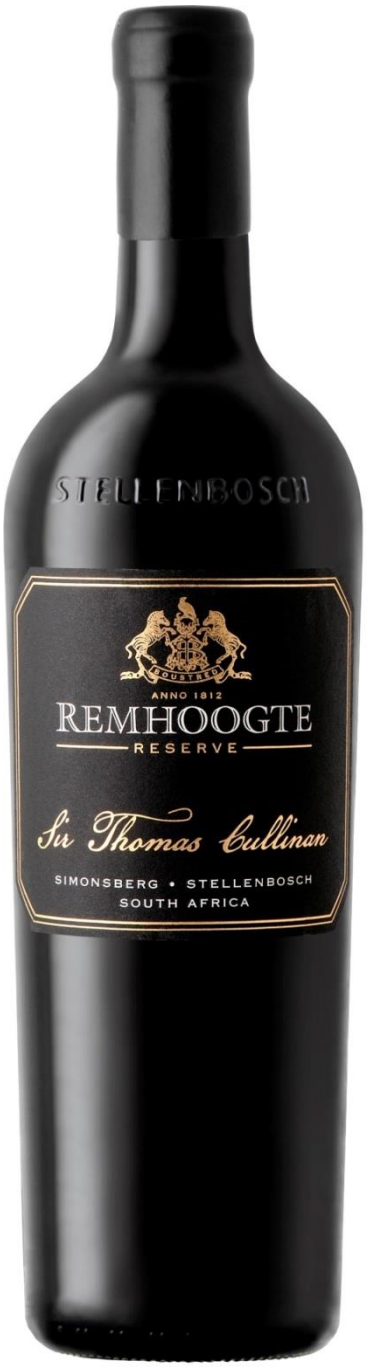
ANNO 1812
REMHOOGTE
WINE ESTATE

Sir Thomas Cullinan 2018



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 Right Bank inspired.

Vintage Overview

The 2018 growing season was a cooler year. Late rains into November followed by a moderate ripening period allowed for great hang time on the vines. This is reflected in the 2018 wines as they show great elegance and refinement.

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 soil is Malmesbury shale which is the oldest soil in South Africa and one of the oldest in the world. It is a low vigour soil due to leaching over millennia with a good component of clay in the subsoil which keeps the vines going in the dry summer months. The Merlot was harvested on the 14th of March and the Cabernet Sauvignon on the 24th of March.

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, thyme 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 finish that lasts for ages.

Analysis 14.5 % Alc.; pH 3.59; R.S. 2.58 g/l; 5.89 g/l TA; 0.72 g/L VA; 27 mg/L FSO2; 85 mg/L TSO2