



ANNO 1812

REMHOOGTE WINE ESTATE

AIGLE NOIR 2008

VINEYARD'S:

The cool South Facing slopes combined with the fresh afternoon breezes coming off the cold Atlantic Ocean result in ideal ripening conditions. Leaves are removed in the bunch zone at the pea berry stage of grape development to allow sunlight to aid in the ripening of the grapes. A large green harvest at 80% veraison ensures even ripeness at harvesting.

CELLAR:

Our grapes are sorted in the vineyard and then twice in the cellar, once as whole bunches and then as individual berries on a vibrating sorting table. The grapes once in the tank are cooled to below 10 degrees Celsius and maintained at this temperature for the cold soak which lasts between 7 and 10 days. Fermentation is then allowed to proceed with wild yeasts. The tanks are mixed and punched down regularly to ensure optimal extraction. Malolactic fermentation then takes place in 225 L French Oak vats, followed by maturation for 25 months in the same vats.

WINEMAKER'S NOTES:

Layers of plums, cherries, cinnamon and mint on the nose. Rich berried fruit carries through onto the palate with a clean spiciness adding to the body and complexity of this elegant wine. Silky but firm tannins and a finish that lingers. Drink now or mature for up to 8 years.

The wine is a Cape Blend made up of 32% Merlot, 30% Shiraz, 28% Cabernet Sauvignon, 10% Pinotage.

ANALYSIS:

14.5% Alc.; pH 3.65; 5.2 g/l T.A.; 2.6 g/l R.S.; 0.65 g/l V.A.;
33 mg/l FSO₂; 90 mg/l TSO₂



SIMONSBERG
◆
STELLENBOSCH

