

# TERRY SEITZ INC.

Importers of fine South African Wines

## Remhoogte Estate

### Murray & Chris Bustread - Winemakers

(30ha 5000cs 90% red 10% white)



**Remhoogte Aigle Noir** 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. 32% Merlot,

30% Shiraz, 28% Cabernet Sauvignon, 10% Pinotage.

**08 -86 pts Wine Spectator**



**Remhoogte Pinotage 09** The ripening period was perfect and the resultant wine

is full and rich. This Pinotage is drinking really well now but will age excellently. This wine shows an assortment of berries on the nose, with currents being dominant, backed up by spicy fynbos and fresh tobacco. The palate is true to

the nose and the result is a taste sensation you will not forget!

**John Platter 2010 – 3.5 Stars**



**Remhoogte Merlot Reserve 07** Deep garnet color, fresh cherry fruit on the nose with aromas of fynbos and creamy toffee. Full, rich mouth feel, ample bodied, layered with hints of chocolate truffle and dark berried fruit. Well-integrated firm tannins and classically dry finish.

**John Platter 2010 – 4.5 Stars**

**Gold Medal – Veritas Wine Show 2010**



**Remhoogte Bonne Nouvelle 02** has a fresh blackberry and currant fruit fragrance. Its color is ripe and dark with lots of sweet toast and spice notes

with a full-bodied and fleshy finish that has a nice cocoa powder edge to it.

This is a powerful and impressive blend of 17% Cabernet Sauvignon, 58%, Merlot, 25% Pinotage aged 16 months in 225litre French Oak barrels. (60% new wood)

**Gold Medal Concours Mondial de Bruxelles 2004**

**John Platter 2005 - 4 Stars**

**89 pts Wine Spectator**

**90 pts Robert Parker**

**17/20 David Brice, The Wine Cellar**

**\*\*\*\* Grape Magazine**

**Fairbairn Capital Trophy Wine Show 2005 - Bronze**

**Michelangelo Awards 2005 - Silver Medal**