

TERRY SEITZ INC.

Importers of Fine South African Wines



REMHOOGTE

WINE ESTATE

SIMONSBURG WARD, STELLENBOSCH,
SOUTH AFRICA

2007 Merlot Reserve



VINEYARDS

Specific rows were selected from block number 15. This block is 13 years old and has given the best and most consistent fruit on the estate for the past number of years. The cool south facing slopes combined with the fresh afternoon breezes from the cold Atlantic Ocean result in ideal ripening conditions. Leaves are removed in the bunch zone at the pea berry stage of the grape development to allow sunlight to aid in the ripening of the grapes. A large green harvest at 80% veraison ensures even ripening and optimal 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. Once in the tank, the berries are cooled and allowed to undergo a cold maceration for 7 days at 10 degrees Celsius. Fermentation is then allowed to proceed uninnoculated and takes place in 500L open top French oak vats which are punched down every 5 hours to ensure optimal extraction. A 20 day post maceration at 28 degrees Celsius follows. The wine is then drained into 100% new 225 litre French Oak Vats where it goes through malolactic fermentation and matures for 22 months.

WINEMAKERS NOTES:

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

ANALYSES:

13.76% Alc.; pH 3.36; 5.4 g/L T.A.; 6 g/L R.S.; 37 mg/L FSO₂; 100 mg/L TSO₂