



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

2018 Soaring Eagle

Vineyards:

Cool. Southerly aspects, combined with fresh maritime breezes provide ideal conditions for optimal ripening of the grapes. 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. Once in the tank the grapes are cooled to below 10 degrees Celsius and maintained at this temperature for the cold soak which lasts 5 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 barriques, followed by maturation for 24 months in the same vats.

Tasting notes and analysis:

This wine is a blend of 51% Cabernet Sauvignon, 49% Syrah.

Colour: Ruby

Aromas: Cherries, mulberries, plums and fennel.

Palate: Juicy palate with sweet fruit, supple tannin and a bright acidity.

Notes: Made to drink now through to 2022. The Soaring Eagle is made to be fresh and fruit driven. Serve slightly chilled.

14.4% Alc.; 2.6 g/l R.S.; 6.2 g/L TA; 0.8 g/L VA; 23 mg/L FSO₂; 3.63 ph, 58 mg/L TSO₂

