

Remhoogte Chenin No 6 2008

Over the years Block No 6 has produced wines of superior quality and complexity due to good slopes and soils. Chenin No 6 introduces itself elegantly with a nose of fresh apples, pears and macadamia nuts. The mouth feel is juicy full and rounded, balanced by a creamy acidity. Lingering and refreshing citrus finish.

variety : Chenin Blanc | Chenin Blanc

winery : Remhoogte Wine Estate

winemaker : Murray Boustred

wine of origin : Simonsberg

analysis : alc : 12.5 % vol rs : 1.3 g/l pH : 3.6 ta : 5.3 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

about the harvest: The grapes were hand picked from Block No 6, 21 year old registered single vineyard of 2.3 ha.

in the cellar : The grapes are sorted first in the vineyard and then hand sorted before whole bunch pressing. Cool fermentation is done to remain freshness and fruit flavours. 30% fermented in new oak barrels, 70% fermented in the tank.

