

Remhoogte Chenin Blanc 2009

The wine introduces itself with a nose of fresh apricots, pears and karoo scrub. The fruit follows through onto the palate resulting in a juicy, full and rounded mouthfeel, balanced by a creamy acidity. The lingering, refreshing finish smacks of citrus and leaves you wanting more!

variety : Chenin Blanc | 100% Chenin Blanc

winery : Remhoogte Wine Estate

winemaker : Murray Boustred

wine of origin : Simonsberg

analysis : **alc** : 14.2 % vol **rs** : 5 g/l **pH** : 3.54 **ta** : 5.11 g/l **so2** : 100 mg/l **fso2** : 35 mg/l

type : White **style** : Dry **wooded**

pack : Bottle **closure** : Screwcap

ageing : Drink now or mature for up to 5 years.

in the vineyard : Over the years Block No. 6 has produced wines of superior quality and complexity due to the ideal 'terroir' and age of the vineyard. 2009 was an excellent year, warm and dry conditions during ripening have resulted in a well balanced wine with loads of fruit.

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.

