

## Remhoogte Chenin Blanc 2010

The wine has a golden straw colour, and introduces itself with an enticing nose of honey apricots and figs backed by spicy aromas of indigenous Karoo scrub. On the palate honey and fresh fruit combine to give a full and juicy wine with a fresh, lengthy finish.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Remhoogte Wine Estate

**winemaker** : Murray Boustred

**wine of origin** : Simonsberg

**analysis** : alc : 13.76 % vol   rs : 6 g/l   pH : 3.36   ta : 5.4 g/l   so2 : 100 mg/l   fso2 : 37 mg/l

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

**pack** : Bottle   **closure** : Screwcap

**ageing** : This wine will gain complexity for up to 5 years, so drink some now and if you can

**in the vineyard** : Cool, southerly aspects, combined with fresh maritime breezes provide ideal conditions for optimal ripening of the grapes. The yield of the vines is low, around 5 tons per hectare. The soils are made up of deep decomposed granite.

**about the harvest**: The grapes are hand harvested.

**in the cellar** : After harvesting the grapes are then cooled overnight to around 5° C. They are sorted on a conveyor belt before going into the press where they undergo an 8 hour maceration on the skins before being gently pressed. 20% is fermented and matured in 225L French oak vats, while the remainder is fermented in stainless steel tanks. After spending seven months on the fine lees the wine is racked and bottled.

