

## Remhoogte Chenin Blanc 2009

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. 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** : The grapes are hand picked from the oldest vineyard on the estate, planted 1988. Block No. 6 is a registered single vineyard and is the only white varietal on Remhoogte. Block No. 6 faces South and this cool aspect combined with the fresh afternoon breezes coming off the cold Atlantic Ocean results in ideal ripening conditions.

**in the cellar** : After harvesting, the grapes are placed in a cold room where they are cooled to 5° C. They are then sorted on a conveyor belt before going into the press where they undergo a 6 hour maceration on the skins. The fermentation is allowed to proceed slowly at low temperatures in order to retain freshness and fruit flavours. 20% is fermented and matured in new French oak vats and the remaining 80% in tank.

