

Remhoogte Honeybunch Chenin Blanc 2010

The wine has a golden 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 : Chris Boustred

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.51 ta : 7.0 g/l so2 : 100 mg/l fso2 : 30 mg/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : This wine will gain complexity for up to 5 years, so drink some now and if you can resist, lay a few bottles down.

in the vineyard : The honey gold bunches are harvested from block number 6, a registered single vineyard. At 25 years old it is the oldest vineyard on the estate. 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 : The grapes are cooled overnight to around 5° Celcius. They are sorted on a conveyor belt before going into the press where they undergo an 12 hour maceration on the skins before being gently pressed. The juice is then fermented and matured for 12 months in 225L French oak vats. The wine is left on the fine lees for the duration of the maturation before it is racked and bottled.

