

Remhoogte Honeybunch Chenin Blanc 2011

The wine has a pale golden yellow colour. The nose is complex and begins with fresh aromas of tropical fruit and honeysuckle, with undertones of subtle butter scotch and spicy acacia karoo. The Palate is rich and full bodied with a creamy texture and is livened by a fresh acidity and has a lingering, crisp finish. Honeyed aromas and flavours will develop with aging in the bottle.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Remhoogte Wine Estate

winemaker : Chris Boustred

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.4 ta : 6.4 g/l so2 : 133 mg/l fso2 : 46 mg/l

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

pack : Bottle **closure** : Cork

Old Mutual Trophy Wine Show 2012 - Gold

ageing : This wine will gain complexity for up to 10 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.

