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Remhoogte Valentino Syrah2010

Intense aromas of blackberry, blackcurrant and vanilla pods on the nose. The palate is full of the dark fruit found on the nose and is firm with a velvety texture. The finish is long and allows you time to savour the complexity of this wine.

This wine is a tribute to owner and first winemaker on Remhoogte, Murray Boustred. He was born on valentine's day.

variety : Shiraz | 100% Shiraz
winery : Remhoogte Wine Estate
winemaker : Murray Boustred
wine of origin : Simonsberg
analysis : **alc :** 14.5 % vol **rs :** 3.9 g/l **pH :** 3.6 **ta :** 6.1 g/l **va :** 0.78 g/l **so2 :** 96 mg/l **fso2 :** 39 mg/l
type : Red **body :** Full **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Two relatively young vineyards (8 years old) provide the fruit for this intense Shiraz. Leaves are removed in the bunch zone at the pea berry stage of the grape development to allow sunlight to aid in the ripening of the grapes.

about the harvest: A large green harvest at 80% veraison ensures even ripening and optimal ripeness at harvesting.

in the cellar : Our grapes are sorted in the vineyard and then twice in the cellar, once as whole bunches and then as individual berries on a vibrating sorting table. Once in the barrels, the berries are cooled and allowed to undergo a cold maceration for 7 days at 10° C. Fermentation is then allowed to proceed uninnoculated and takes place in 500L open top French oak vats which are punched down 3 times per day to ensure optimal extraction. The wine then undergoes malolactic fermentation and maturation for 25 months in 225 litre French Oak Vats. A regime of 30% new oak is used on this wine.