

Remhoogte Pinotage 2010

The 2010 vintage was extremely low yielding (3 tons per hectare). The ripening period was warm and dry which resulted in wines with good concentration and intensity. The nose is dominated by raspberries, mint and toffee. The palate is elegant by fresh strawberries and raspberries initially with typical Remhoogte fynbos spice giving the wine a lengthy finish.

This Pinotage is drinking really well now but will age excellently.

variety : Pinotage | 100% Pinotage

winery : Remhoogte Wine Estate

winemaker : Chris Boustred

wine of origin : Stellenbosch

analysis : alc : 15.25 % vol rs : 2.7 g/l pH : 3.67 ta : 5.8 g/l va : 0.71 g/l so2 : 56 mg/l fso2 : 28 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : This Pinotage can be enjoyed now or cellared for up to 10 years.

in the vineyard : There are 2 blocks of Pinotage on Remhoogte. One has a cool South facing aspect and the other is slightly warmer and west facing. The Pinotage is all planted as bush vines. This results in a slightly warmer microclimate which is better suited for the optimal ripening of Pinotage. A large green harvest at 80% veraison ensures even ripeness at harvesting. Grapes are harvested at optimal phenolic ripeness.

about the harvest:

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. The grapes once in the tank are cooled to below 10 degrees Celsius and maintained at this temperature for the cold soak which lasts between 7 and 10 days. Fermentation is then allowed to proceed with wild yeasts. The tanks are mixed and punched down regularly to ensure optimal extraction. Malolactic fermentation then takes place in 225 L French Oak vats, followed by maturation for 15 months in the same vats.

