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Remhoogte Valentino Syrah 2010

Deep ruby red colour. Sweet currant and vanilla with violets on the nose. The palate is generous with a savoury black pepper spice supported by sweet dark fruit. A long spicy finish.

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 :** 15 % vol **rs :** 2.2 g/l **pH :** 3.61 **ta :** 6.3 g/l **so2 :** 81 mg/l **fso2 :** 27 mg/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

ageing : This wine will reward cellaring for at least 10 years.

in the vineyard : The syrah vineyards that provide the fruit for this intense wine are situated on a slightly warmer north facing slope on the estate. 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. A large green harvest at 80% veraison ensures even ripening and optimal ripeness at harvest time.

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.

