

## Remhoogte Bushvine Pinotage 2011

The 2011 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 strawberries, mulberries and cherries with hints of fynbos. The palate is full with a perfect balance between fruit, spice and acidity with subtle tannins leading into a lengthy finish.

**variety** : Pinotage | 100% Pinotage

**winery** : Remhoogte Wine Estate

**winemaker** : Chris Boutsred

**wine of origin** : Simonsberg-Stellenbosch

**analysis** : **alc** : 14.95 % vol **rs** : 2.6 g/l **pH** : 3.59 **ta** : 5.4 g/l **va** : 0.80 g/l **so2** : 79 mg/l **fso2** : 33 mg/l

**type** : Red

**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 bush vine Pinotage on Remhoogte totaling 2 hectares. One has a cool south facing aspect and the other is slightly warmer and west facing. Both blocks are planted on decomposed Table Mountain Sandstone soils. The slightly warmer microclimate afforded by the bush vine method of planting is better suited for the optimal ripening of pinotage compared to trellised plantings.

**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 17 months in the same vats.

