

Remhoogte Chenin Blanc 2012

Pale straw colour. The nose is fresh with aromas of green figs, apricots and hints of floral fynbos. The fresh fruit from the nose combines with a creamy acidity to give a mouth watering, elegant wine with a fresh lengthy finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Remhoogte Wine Estate

winemaker : Murray Boustred

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 14.1 % vol rs : 3.1 g/l pH : 3.35 ta : 5.8 g/l so2 : 100 mg/l fso2 : 36 mg/l

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

pack : Bottle **closure** : Screwcap

2013 Veritas Wine Awards - Bronze

ageing : This wine will gain complexity for up to 5 years, so drink some now and if you can or save some for later.

in the vineyard : 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 and then cooled overnight to around 5° C.

in the cellar : The grapes are sorted on a conveyor belt before going into the press where they undergo an 8 hour maceration on the skins before being gently pressed. 15% is fermented and matured in 225l french oak vats, while the remainder is fermented in stainless steel tanks. After spending seven months on the fine lees the wine is racked and bottled.

