

Remhoogte Valentino Syrah 2011

Deep ruby red colour. Black current, strawberries, violets and a sweet, smokey oakspice. The palate is supple with sweet current fruit balanced by white pepper spice and a light tannic grip. Mature for up to 10 years.

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 : Chris Boustred

wine of origin :

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.70 ta : 5.3 g/l so2 : 108 mg/l fso2 : 30 mg/l

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

pack : Bottle **size :** 0 **closure :** Cork

ageing : Mature for up to 10 years.

in the vineyard : 4 hectares of Syrah are the only north facing vineyards planted on the estate. The slightly warmer aspect lends itself to producing intensely flavoured and coloured grapes. The canopy and vigour is carefully managed to prevent densification, and maintain an open and well exposed bunch zone. The soils are gravelly on heavy clay but remain well drained due to the steep slope.

about the harvest: The syrah is staged harvested according to altitude. Unlike all the other reds produced on the estate the syrah is sorted in the vineyard only, where sunburnt bunches are left.

in the cellar : In the cellar it is not sorted as the green elements that end up in the tank add spice and complexity. The 2011 is made up of 2 batches from the top and the middle of the slope. Each batch was treated differently with the idea of adding complexity to the finished wine. One portion was fermented in 500L open top french oak vats, for structure and intensity. The other was fermented in 700L french oak vats and left on the skins after fermentation, for elegance and length. Both fermented wild. 24 months in 30% new french oak.

