

Remhoogte Honeybunch Chenin Blanc 2013

A golden straw colour. The nose shows fresh peaches and apricots complemented by aromas of floral honeysuckle and freshened by undertones of lime. The entry to the palate is full with a creamy texture. The mid palate is broad and freshened by a limey acidity. The finish is long and fresh the wine is layered and complex and will reward a patient drinker with the aromas and flavours developing over time

variety : Chenin Blanc | 100% Chenin Blanc

winery : Remhoogte Wine Estate

winemaker : Chris Boustred

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 3.36 ta : 5.8 g/l so2 : 95 mg/l fso2 : 30 mg/l

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

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

in the vineyard : Block number 6 is a registered single vineyard. At 29 years old it is the oldest vineyard on the estate. Cool, southerly aspect, 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 honey gold bunches are selectively harvested and then cooled overnight to around 5 degrees Celsius.

"Honey gold bunches are hand selected from this registered, 29 year old single vineyard of Chenin Blanc on the Estate to create this unique wine."

in the cellar : They are sorted on a conveyor belt before going into the press where they undergo a 12 hour maceration on the skins before being gently pressed. The juice is then fermented wild, and matured for 12 months in 225 & 300 litre french oak barrels. The wine is left on the gross lees for the duration of the maturation before it is racked and bottled.

