

Remhoogte Bushvine Pinotage 2012

True to its parents this Pinotage shows both the earthy and savoury elements of Pinot Noir combined with the riper and more textured elements typical of Cinsaut from Hermitage. Ultra fresh and pure with cherries and mulberries dominating the nose with hints of fynbos and a slight earthiness bringing depth. The ripe berried fruit follows through onto the palate where chalky tannin and fresh spice give this wine a mouth watering savoury finish.

variety : Pinotage | 100% Pinotage

winery : Remhoogte Wine Estate

winemaker : Chris Boutsred

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 14.0 % vol rs : 1.4 g/l pH : 3.8 ta : 5.0 g/l va : 0.46 g/l so2 : 87 mg/l fso2 : 30 mg/l

type : Red

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

ageing : Enjoy it now or put it away to mature for 8 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.

about the harvest: 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.

in the cellar : 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.

