



ANNO 1812

REMHOOGTE

WINE ESTATE

Chronicle Cape Blend 2018

The Chronicle began as our Estate Blend in 2002 and evolved into what it is today. We use a component from each of our 17 red vineyards over the estates 55 hectares. The soils, aspects and terroir vary between all the blocks so by combining them we are producing a blend that gives the best overview of each vintage for the estate as a whole.

Vintage Overview

2018 was a warm and relatively dry vintage. In the midst of the worst drought the Cape had experienced in decades the vineyards had to be managed very carefully so as not to overstress them. This meant a slightly larger than usual green harvest at veraison which led to a lower than normal yield, around 5 tons per hectare.

Vineyard

17 vineyard blocks over 55 hectares and 8 soil types. The vines vary in age, from 10 to 26 years old. The soils near the top of the estate are shallow and very well drained where the lower slopes tend to have deeper, richer soils. This variation in terroir and varieties result in a unique, complex wine.

Cellar

All blocks are harvested and vinified separately. Spontaneous fermentation. The Syrah component undergoes carbonic maceration. Each component is then matured separately in barrel for one year before blending and maturation for another year in barrel. 24 months in total in barrel with 30% new and the remainder being 2nd and 3rd fill. Unfined and unfiltered.

Tasting Notes

Colour: Ruby Red

Nose: Sour cherries, raspberries, ripe plums, black olives, violets and cloves.

Palate: Polished, juicy entry, showing the cherries and plums. Savoury notes of crushed olives and white pepper combine with a crunchy acid to bring freshness and length.

Analysis

14.5% Alc.; pH 3.58; 2.9 g/L R.S.; 5.9 g/l TA; 0.75 g/L VA; 23 mg/L FSO₂; 94 mg/L TSO₂.

