



ANNO 1812

REMHOOGTE  
WINE ESTATE

## 2020 HONEYBUNCH Chenin Blanc

### Vintage Overview

A bigger wine grape crop than in 2019, thanks to good reserves being accumulated in the post-harvest period, rain during critical berry growth stages and moderate climate throughout the growing season.

### Vineyards:

**Aspect:** South

**Age:** 34 years old

**Notes:** The vineyard rows run from North East to South West and the vines are on a low single strand trellis. This row direction exposes the morning sun side to the prevailing summer wind out the south and shelters these bunches from the harsher afternoon sun. The Honeybunch is made from the first pick through this vineyard. All the exposed bunches on the morning sun side only are harvested. They turn a golden colour as a result of their exposure to the sun and they develop a unique honeyed character.

### Cellar:

**Fermentation:** 12 hour maceration on the skins in the press before pressing. After an overnight settling the juice is then put into 225L and 300L French oak barrels and fermented wild. Fermentation was slow and took 8 months to complete - a result of higher than normal fructose levels, an effect of the drought. The wine goes through malolactic fermentation and 1 year maturation, on the heavy lees, in the same barrels before being racked and bottled.

**Maturation:** 10 months in 225 and 300 litre French oak barrels. 20 percent new barrels used.

### Tasting notes and analysis:

**Colour:** Pale gold

**Nose:** Orange blossom, acacia flowers, honeysuckle, tangerine, apricots, peaches and toasted almonds.

**Palate:** Richly fruited, honeyed and polished with a light, bright acidity leading into a savoury, marmaladesque finish.

As with all notes these are abbreviated and there is a lot more to the wine. Taste it for yourself. It will evolve and mature over the next 10 years.

13.74% Alc.; pH 3.46; R.S. 5.3g/l; 5,5 g/l TA; 0.71 g/L VA; 32 mg/L FSO<sub>2</sub>; 112 mg/L TSO<sub>2</sub>.

