

Remhoogte Wine Estate, Route 44, Simonsberg, Stellenbosch, Western Cape, South Africa
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All wines are grown, made and bottles by the Boustred family



2021 Free to Be – ‘Carbonic’ Syrah

Vineyards:

Vineyard

Aspect: North (estate grapes)

Age: 15 years old

Yield: 6 – 7 tons/ha

Notes: Bunch thinning at pea berry stage of bunch development. No leaf breaking.

Cellar

Sorting: None

Fermentation: Whole bunch uncrushed. CO2 blanket maintained until the commencement of fermentation. Minimal mixing of the tank during fermentation to maintain the integrity of the berries, three weeks natural fermentation. Press juice added back to free run.

Maturation: 1 year in in Concrete.

Tasting notes and analysis:

Colour: Opaque Ruby.

Nose: Crushed black olive, black current, cloves and violets.

Palate: Sweet fruited entry offset by a coated acidity and supple tannins that bring length.

Analysis

13.88 % Alc.; pH 3.85; 5.1 g/l TA; 0.58 g/L VA; 20 mg/L FSO₂; 33 mg/L TSO.