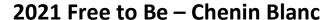


Remhoogte Wine Estate, Route 44, Simonsberg, Stellenbosch, Western Cape, South Africa Tel: (27) 21 8895005, Email: info@remhoogte.co.za, www.remhoogte.co.za All wines are grown, made and bottles by the Boustred family





## Vineyards:

Aspect: South

Age: 35 years old

Yield: 6 tons/ha

Notes: A portion of the Honeybunch component was set aside for the production of this wine. Exposed bunches on the southern side of the canopy are harvested separately. The southerly aspect exposes them to the morning sun while they are sheltered from the more harsh afternoon sun. Only bunches that have turned gold are harvested.

## Cellar:

**Sorting:** Bunches sorted on a conveyor belt.

**Fermentation:** Destemmed. Fermented on the skins in 500 litre flexcube, uninoculated. 35 days total time on skins. 100% through malolactic fermentation.

Maturation: 1 year in a second fill French oak barrique.

## Tasting notes and analysis:

Colour: Pale amber

Nose: Straw, cinnamon, fenel, dried apricots and passion fruit.

**Palate**: Creamy, broad entry with a gently savoury acid. Grapefruit like finish bringing length and freshness.

13.67% Alc.; pH 3.43; R.S. 4.4 g/l; 5,8 g/l TA; 0.79 g/L VA; 31 mg/L FSO2; 105 mg/L TSO2.