



ANNO 1812
REMHOOGTE
WINE ESTATE

Chronicle Cape Blend 2020

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, chronicling each vintage perfectly.

Vintage Overview

2020 was a good year all round. Yields were up on 2019. Spring through to mid-summer was warm and dry, with ripeness across the board being achieved easily. Winter rains arrived early which hurried the harvesting of the Cabernet Sauvignon slightly. The 2020 Chronicle is Merlot driven (45%) with the balance made up of Syrah, Pinotage and Cabernet Sauvignon.

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, and combination thereof, result in a unique, complex wine.

Cellar

All blocks are harvested and vinified separately. Spontaneous fermentation. The Syrah component undergoes carbonic maceration and maturation in cement tanks with each of the other components being matured in barrel for one year before blending and maturation for another year in the same barrels. 24 months maturation in total. Unfined and unfiltered.

Tasting Notes

Colour: Ruby Red

Nose: Violets, blackberries, red cherries, ripe plum, vanilla and cedar.

Palate: Burst of fresh red fruit on entry. Lively acid and plush tannins lead into a gently savoury finish.

Analysis

14.5% Alc.; pH 3.58; 1.9 g/L R.S.; 5.6 g/l TA; 0.71 g/L VA; 28 mg/L FSO₂; 93 mg/L TSO₂.

