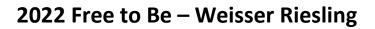


Remhoogte Wine Estate, Route 44, Simonsberg, Stellenbosch, Western Cape, South Africa Tel: (27) 21 8895005, Email: info@remhoogte.co.za, www.remhoogte.co.za All wines are grown, made and bottles by the Boustred family



Vineyards:

Aspect: North East

Age: 14 years old

Yield: 6 tons/ha

Notes: The 0,8 Ha vineyard is on a ridge ridge at the top of the estate at an altitude of 350 meters. The soils are granitic and well drained.

Cellar:

Sorting: Bunches sorted when hand harvested and on a conveyor belt before the press.

Fermentation: The grapes are destemmed and very gently pressed (450 – 500 litres per ton recovery). The juice is allowed to settle roughly overnight before fermentation is allowed to proceed uninoculated in a stainless-steel tank. The wine is racked and bottled straight after alcoholic fermentation.

Maturation: None. Bottled straight after primary fermentation. No lees contact. The wine will mature in bottle.

Tasting notes and analysis:

Colour: Pale gold..

Nose: Grapefruit, lime zest, apricots, orange blossom and a wet shale minerality.

Palate: Fresh fruit driven entry with a bright, limey acidity which is tamed by the varietals typical viscosity.

Best drunk from March 2022 onwards. It will have had a year in bottle to settle.

12.5% Alc.; 3.7 g/l R.S; pH 3.13; 6.0 g/L TA; 0.5 g/L VA; 35 mg/L FSO2;

90 mg/L TSO2