



ANNO 1812

REMHOOGTE
— WINE ESTATE —

2024 HONEYBUNCH Chenin Blanc

Vintage Overview:

2024 was an extremely dry vintage following a very wet winter. It was a great year for wines across the board although yields were a little lower than average as a result of the dry summer. Great concentration and ripeness. Around 8% botrytised bunches for the 2024 Honeybunch.

Vineyards:

This wine is made from a 38-year-old registered single vineyard, the oldest on the property. 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 southerly summer breezes and shelters the 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 develop a unique honeyed character.

Cellar:

Grapes harvested over 7 days. 12 to 15 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 2 cement eggs (around 15 percent) and fermented wild. Fermentation temperature kept between 16 and 18 degrees Celsius which slows the process down to between 4 and 8 weeks. 50 percent of the wine goes through malolactic fermentation. One year maturation on the heavy lees, in the same vessels before being racked and bottled.

Tasting notes and analysis:

Colour: Pale gold.

Nose: A lot happening on the nose! Granadilla, honeysuckle, lemon meringue, limes and vanilla. Bright and inviting.

Palate: Fresh entry with a lovely sweet and sour feel. Limey acidity with ripe fruit and light phenolic grip leading into a slightly saline finish that leaves your mouth watering.

13.78% Alc.; pH 3.37; R.S. 3.4 g/l; 5.7 g/l TA; 0.66 g/L VA; 29 mg/L FSO₂; 133 mg/L TSO₂.

