



ANNO 1812

REMHOOGTE

— WINE ESTATE —

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

2016 FIRST LIGHT Chenin Blanc

Vineyards:

Cool. Southerly aspects, combined with fresh maritime breezes provide ideal conditions for optimal ripening of the grapes. The vineyards are all planted on decomposed granite soils. Vines are between 30 and 50 years old and yield around 5 tons per hectare.

Cellar:

The grapes are hand harvested and then cooled overnight to around 5 degrees Celsius. They are sorted on a conveyor belt before going into the press where they undergo an 8 hour maceration on the skins before being gently pressed. 15% is fermented and matured in 225l French oak vats, while the remainder is fermented in stainless steel tanks. After spending seven months on the fine lees the wine is racked and bottled.

Tasting notes and analysis:

Pale gold colour.

Aromas of limes, green apple and apricots are tempered by a floral spice on the nose.

The palate is fresh and crisp with a creamy acidity and limey finish.

13.3% Alc.; 1.7 g/l R.S.; 5.9 g/L TA; 0.4 g/L VA; 26 mg/L FSO₂; 98 mg/L TSO₂

