



ANNO 1812

REMHOOGTE
— WINE ESTATE —

2019 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 and table mountain sandstone 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. Fermentation is allowed to proceed uninoculated in stainless steel tanks. After spending seven months on the fine lees the wine is raked and bottled.

Tasting notes and analysis:

Sweet passion fruit and orange melon with zesty notes of limes on the nose.

The palate is full and fresh with the fruit tempered by a crisp acidity which gives the wine great balance and length.

13.5% Alc.; 2.6 g/l R.S.; 5.9 g/L TA; 0.4 g/L VA; 32 mg/L FSO₂; 110 mg/L TSO₂

