



ANNO 1812

REMHOOGTE
WINE ESTATE



2020 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 racked and bottled.

Tasting notes and analysis:

Colour: Pale straw

Nose: Oranges, lemons and passion fruit. Floral violets and honeysuckle.

Palate: Bright juicy citrus fruit with a limey acid bringing freshness. A mild salinity on the finish gives great length.

13.8% Alc.; 2.8 g/l R.S.; 5.8 g/L TA; 0.5 g/L VA; 37 mg/L FSO₂; 92 mg/L TSO₂