ANNO 1812
REMHOOGTE
WINE ESTATE

2020 VANTAGE PINOTAGE

The Vantage Vineyard is on one of the coolest sites on the property. High on a ridge with a panoramic view of Stellenbosch and its surrounding mountains with the Atlantic Ocean in the distance.

Vintage Overview

2020 saw good weather in flowering and all the way through to harvest. A relatively mild summer allowed for great ripening and good ripeness levels at harvesting. The grapes were harvested on the 7th of February.

Vineyards:

The vineyard is a 2 hectare block of bush vines on a granitic ridge high up on the estate. It faces completely south and is therefore exposed to the prevailing summer breezes off the ocean to the south and sheltered from the heat of the afternoon sun. This allows for extended hang time of the fruit without it becoming overripe. The vines are 20 years old and yielded 5 tons per hectare for this vintage. A green harvest at 80% veraison limits the variation in ripeness in the bunches and ensures more even ripeness at harvest.

Cellar:

The grapes are hand harvested and then sorted on a conveyor belt in the cellar.

The majority of the wine is fermented uninoculated in 7000 litre French oak tanks. 30% of the stems are added back to the tanks. This portion spent 14 days on the skins before being drained. A small component (15% in the final wine) was fermented using carbonic maceration which brings freshness and lifts the fruit on the final wine.

Maturation takes place in 225 litre French oak barriques for 18 months. 30% new oak is used with the remainder made up of second and third fill barriques. The wine is then racked to a large concrete tank where it is allowed to mellow for 6 months before being bottled. Unfined and unfiltered.

Tasting notes and analysis:

Colour: Deep Ruby

Aromas: Violets, red current, cherries, liquorish and black tea.

Palate: Mouth filling juicy red fruit on the entry with a bright acidity and broad chalky tannin lasting into the next sip.

14.5% Alc.; 2.1 g/l R.S.; 5.1 g/L TA; 0.77 g/L VA; 31 mg/L FSO2;

72 mg/L TSO2; pH 3.7