ANNO 1812
REMHOOGTE
WINE ESTATE

2022 HONEYBUNCH Chenin Blanc

Vintage Overview:

The 2022 vintage saw a cool lead up to harvest with the first "honey bunches" being harvested on the 22nd of February and the last being harvested on the 1st of March. Yields were good and the cooler weather allowed for a good percentage of botrytis to grow, around 6% of bunches.

Vineyards:

This wine is made from a 35 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: Light gold

Nose: Floral notes of honeysuckle and Jasmine. Ripe mandarin oranges. Caramel and ginger.

Palate: Bright fruit and the signature honeyed or waxy texture coating the palate on entry. A mild phenolic grip and briny acid bring freshness and a long mouthwatering finish.

As with all notes these are abbreviated and there is a lot more to the wine. Taste it for yourself. It will evolve and mature over the next 15 years.

13.6% Alc.; pH 3.5; R.S. 4.1 g/l; 5,7 g/l TA; 0.8 g/L VA; 36 mg/L FSO2; 121 mg/L TSO2.