



ANNO 1812

REMHOOGTE
— WINE ESTATE —

2023 FIRST LIGHT Chenin Blanc

Vineyards:

South facing slopes are exposed to the bright and crisp first light of each day. This aspect, combined with fresh afternoon breezes off the cold Atlantic Ocean provide ideal conditions for optimal ripening of the grapes. The vineyards are planted on decomposed granite and table mountain sandstone soils. Vines for the First Light are between 30 and 50 years old and yield around 5 tons per hectare.

Cellar:

The grapes are harvested and pressed straight away. No skin contact is allowed, and fermentation proceeds naturally in stainless steel tanks. After fermentation the wine is racked off the heavy lees, returned to the fine lees and left for 4 months. The wine is then racked and bottled. The goal throughout the process for this wine is to maintain freshness.

Tasting notes and analysis:

Colour: Pale straw

Nose: Passion fruit, lemons, green melon and a flinty minerality.

Palate: Light, uber fresh palate with bright citrus and stone fruit backed by a gently refreshing acid. A saline character adds to the depth and brings length.

12.28 % Alc.; 1,7 g/l R.S.; 5.2 g/L TA; 0.29 g/L VA; 41 mg/L FSO₂; 113 mg/L TSO₂

