



ANNO 1812

REMHOOGTE

WINE ESTATE

Remhoogte Wine Estate, Route 44, Simonsberg, Stellenbosch, Western Cape, South Africa

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All wines are grown, made and bottles by the Boustred family

Chronicle Cape Blend 2016



This blend is a Chronicle (Record) of the estate in its entirety each year. Reflecting the varying soil types, elevations and aspects that each block contributes in creating this unique wine.

Vintage Overview

2016 was the first of the 'dry' years. A moderate summer followed a very dry winter. This meant crop had to be limited to manage the stress on the vines. So the yield was lower but quality looks great.

Vineyard

Aspect: Entire Estate. All aspects.

Age: 12 to 25 years old

Yield: 4 – 6 tons/hectare

Notes: A component from all 19 vineyard blocks are used in this wine. Our vineyards are planted on 8 different soil types over the estates 50 hectares.

Cellar

Sorting: Whole bunches are sorted on a conveyor belt and berries are sorted on a vibrating sorting table. All sorting done by hand and berries are not crushed.

Fermentation: All batches are fermented wild before going to barrel. Each batch is kept separate for 1 year in barrel before the blend is made up and the wine returned to barrel to mature for another 12 months.

Maturation: 24 months in French oak barriques, ranging from new (30%) to 3rd fill.

Tasting Notes

Colour: Deep red **Nose:** Black current, cherries, anise, white pepper. **Palate:** Juicy with broad, soft tannins and a bright acidity that brings freshness and length.

Analysis

14% Alc.; pH 3.58; 2.6g/L R.S.; 5.4 g/l TA; 0.72 g/L VA; 23 mg/L FSO₂; 103 mg/L TSO₂.