



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 bottled by the Boustred family

## 2019 HONEYBUNCH Chenin Blanc

### Vintage Overview

2019 was the first post-drought vintage; while there was definitely a hangover from the previous dry years the vines recovered well and gave some amazing grapes. The summer up to harvest was dry and mild which made for great ripening conditions the first grapes were harvested on the 14<sup>th</sup> of February.

### Vineyards:

**Aspect:** South

**Age:** 33 years old

**Notes:** 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 summer wind out the south and shelters these 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 they develop a unique honeyed character.

### Cellar:

**Fermentation:** 12 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 fermented wild. Fermentation was slow and took 8 months to complete - a result of higher than normal fructose levels, an effect of the drought. The wine goes through malolactic fermentation and 1 year maturation, on the heavy lees, in the same barrels before being racked and bottled.

**Maturation:** 9 months in 225 and 300 litre French oak barrels. 20 percent new barrels used.

### Tasting notes and analysis:

**Colour:** Pale Gold.

**Nose:** Pears, white peach, orange peel, limes, honeysuckle and acacia.

**Palate:** Gentle entry with a brioche like sweetness freshened by flavours of lime and passion fruit. Typical honeyed mid palate coats the acidity giving it a creamy feel with a saline finish bringing length.

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 10 years.

13.62% Alc.; pH 3.35; R.S. 3.5g/l; 5,1 g/l TA; 0.72 g/L VA; 38 mg/L FSO<sub>2</sub>; 94 mg/L TSO<sub>2</sub>.

