



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

2016 Reserve Syrah

Vineyards:

Selected from a single vineyard of Shiraz. The vineyard is planted on the only north facing slope on the estate. It is therefore a slightly warmer aspect and is nicely exposed to the afternoon sun. The soils are decomposed granite on a heavy clay bed which sustains the vines through summer.

Yield is 6 tons per hectare.

Cellar:

Grapes are hand harvested and sorted only as bunches in the cellar, mainly to remove any bunches that were overexposed and raisined. The grapes then go into 500L open top French oak vats where fermentation occurs spontaneously. 50% of the bunches are left whole and the remaining 50% destemmed. The free run wine after fermentation is then transferred into a combination of 225L and 300L French oak barriques for malolactic fermentation and maturation. The barriques used are 50% new and 50% second fill.

The wine is raked and bottled. The wine is unfinned, unfiltered and no acid adjustments are done.

Tasting notes and analysis:

The nose is lively with floral notes of jasmin backed by ripe cranberries and black berries balanced by white pepper and a stemmy spice.

Velvety tannin and ripe berried fruit on the palate give a polished feel with white pepper and a distinct stemminess adding seasoning and bringing length.

14.5% Alc., 2.41 g/l R.S., 0.73 g/l VA, pH 3.61, 5.43 g/l TA, 24 mg/l FSO₂, 102 mg/l TSO₂.

