



# 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

## 2019 Free to Be – ‘Carbonic’ Syrah/Petit Sirah

### Vineyards:

#### *Vineyard*

**Aspect:** Syrah – North (estate grapes); Petit Sirah – North West (small vineyard on the Eerste River)

**Age:** Syrah – 15 years old; Petit Sirah – 13 years old.

**Yield:** 6 – 7 tons/ha

**Notes:** Bunch thinning at pea berry stage of bunch development. No leaf breaking.

### Cellar:

**Sorting:** None

**Fermentation:** Whole bunch uncrushed. CO2 blanket maintained until the commencement of fermentation. Minimal mixing of the tank during fermentation to maintain the integrity of the berries, three weeks natural fermentation. Press juice added back to free run.

**Maturation:** 1 year in in stainless steel tank. Unoaked.

### Tasting notes and analysis:

**Colour:** Deep, ruby red.

**Nose:** black berry, ripe plum, liquorish, fenel...

**Palate:** Fresh ripe fruit up front. The tannin is chalky and mouth filling and leads to a gentle dryness that counters the fresh fruit and brings length.

### *Analysis*

14 % Alc.; pH 3.62; 5.47 g/l TA; 0.8 g/L VA; 35 mg/L FSO<sub>2</sub>; 84 mg/L TSO.

