



REMHOOGTE

— WINE ESTATE —

Remhoogte Wine Estate, Route 44, Simonsberg, Stellenbosch, Western Cape, South Africa
Tel: (27) 21 8895005, Email: info@remhoogte.co.za, www.remhoogte.co.za
All wines are grown, made and bottles by the Boustred family

2017 VANTAGE Pinotage

Vintage Overview

The 2017 vintage followed an extremely dry winter in 2016. This meant the vineyards began their season with very little water available in the soil. The growth of shoots and resultant bunches were therefore limited which resulted in great quality fruit, just a lot less of it! All varietals were harvested about 10 days earlier than we typically harvest.

Vineyards:

The vineyard is 2 hectares of bush vines on a granitic ridge high on the estate. It faces completely south and is a great vantage point to look over the town of Stellenbosch and beyond to the Atlantic Ocean. The vines are 18 years old and yield between 4 and 5 tons per hectare.

Cellar:

The grapes are hand harvested and then sorted in the cellar.

A portion is fermented in 500 litre open top oak barrels and a portion in tank. The wine is fermented wild until dry and then drained off the skins.

Maturation takes place in 225 litre French oak barriques for 20 months. 30% new oak is used with the remainder made up of second and third fill barriques.

Tasting notes and analysis:

Colour: Deep Ruby

Aromas: Cassis, Black cherries, raspberries, red pepper and cinnamon.

Palate: Bright and juicy with a delicate acidity and soft tannin. Long, lightly savoury finish.

The wine will mature for 5 to 10 years.

Enjoy with venison or dishes with a bit of spice.

14.4% Alc.; 1.30 g/l R.S.; 4.9 g/L TA; 0.73 g/L VA; 34 mg/L FSO

