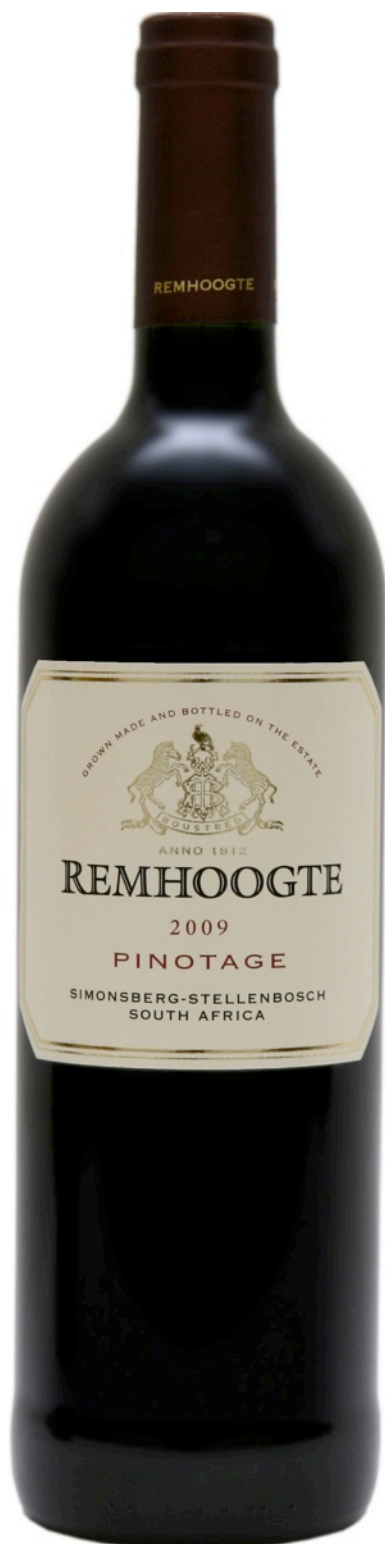




ANNO 1812

REMHOOGTE WINE ESTATE



PINOTAGE 2009

VINEYARD'S:

There are 2 blocks of Pinotage on Remhoogte. One has a cool South facing aspect and the other is slightly warmer and west facing. The Pinotage is all planted as bush vines. This results in a slightly warmer microclimate which is better suited for the optimal ripening of Pinotage. A large green harvest at 80% veraison ensures even ripeness at harvesting. Grapes are harvested at optimal phenolic ripeness.

CELLAR:

Our grapes are sorted in the vineyard and then twice in the cellar, once as whole bunches and then as individual berries on a vibrating sorting table. The grapes once in the tank are cooled to below 10 degrees Celsius and maintained at this temperature for the cold soak which lasts between 7 and 10 days. Fermentation is then allowed to proceed with wild yeasts. The tanks are mixed and punched down regularly to ensure optimal extraction. Malolactic fermentation then takes place in 225 L French Oak vats, followed by maturation for 15 months in the same vats.

WINEMAKER'S NOTES:

The 2009 vintage was a winemakers dream! The ripening period was perfect and the resultant wine is full and rich. This Pinotage is drinking really well now but will age excellently. This wine shows an assortment of berries on the nose, with currents being dominant, backed up by spicy fynbos and fresh tobacco. The palate is true to the nose and the result is a taste sensation you will not forget!

ANALYSIS:

15.14% Alc.; pH 3.79; 4.9 g/l T.A.; 1.4 g/l R.S.; 0.57 g/l V.A.;
32 mg/l FSO₂; 52 mg/l TSO₂

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◆
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