



ANNO 1812

REMHOOGTE  
WINE ESTATE

## 2024 FIRST LIGHT Chenin Blanc

### Vineyards:

South facing slopes are exposed to the bright and crisp first light of each day. This aspect, combined with fresh afternoon breezes off the cold Atlantic Ocean provide ideal conditions for optimal ripening of the grapes. The vineyards are planted on decomposed granite and table mountain sandstone soils. Vines for the First Light are between 30 and 50 years old and yield around 6 tons per hectare.

### Cellar:

The grapes are harvested and pressed straight away. No skin contact is allowed, and fermentation proceeds naturally in stainless steel tanks. After fermentation the wine is racked off the heavy lees, returned to the fine lees and left for 4 months. The wine is then racked and bottled. The goal throughout the process for this wine is to maintain freshness.

### Tasting notes and analysis:

Colour: Pale straw.

Nose: Bright nose with fresh peach, pear and pineapple. Some nuttiness from the lees contact with notes of lemons and orange blossom balancing the fruit.

Palate: Fresh fruit follows through onto the palate with a creamy texture and limey acidity bringing length.

Fresh, light and bright. All the First Light is meant to be!

**13.71 % Alc.; 2.2 g/l R.S.; 6.3 g/L TA; 0.46 g/L VA; 35 mg/L FSO<sub>2</sub>; 117 mg/L TSO<sub>2</sub>**

