

Hoopenburg Cabernet Sauvignon 1998 - Winemakers Selection

A full-bodied wine with a deep plummy red colour. On the nose the pleasant berry richness with hints of herbs and Marmite create an inviting and attractive aroma. This follows through on the palate where succulent cassis and plum fruit is very accessible, yet well balanced with ripe, soft tannins. An ideal companion to lamb with lavender or venison pie.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Hoopenburg Wines

winemaker : Ernst Gouws

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 2.1 g/l pH : 3.57 ta : 5.8 g/l

type : Red

Selected for SAA Business Class Wine List in 2000.

Selected for KLM Business Class Wine List in 2000.

Bronze medal at 2000 Veritas Wine Show.

Silver medal at International Wine Competition in London.

ageing : Very drinkable at present, but should mature favourably for another four years.

in the vineyard : The grapes for this wine were sourced from vineyards in the Malmesbury and Muldersvlei areas, as well as vineyards on Hoopenburg. The climate is consistently moderate with sunny days, cooling winds in the afternoons and cool nights.

Some of the vineyards are trellised, while others are bush vine. Careful vineyard practices and canopy management ensured high quality grapes.

about the harvest: The grapes were harvested by hand in small crates at a sugar level of 24° Balling. The must fermented dry on the skins for ten days. The wine was wood matured for 12 months in new French oak barrels. Bottling occurred in May 1999 after the wine was stabilised and filtered.

in the cellar : A full-bodied wine with a deep plummy red colour. On the nose the pleasant berry richness with hints of herbs and Marmite, create an inviting and attractive aroma. This follows through on the palate where succulent cassis and plum fruit is very accessible, yet well balanced with ripe soft tannins. An ideal companion to Lamb with Lavender or Venison Pie.

