

Hoopenburg Chardonnay 1999

This accessible wine has a forthcoming nose of peach and apricot aromas with hints of toasty marmalade. On the palate the fruit-salad flavours are well-balanced with the wood and crisp acidity. A versatile and elegant wine to be enjoyed on its own or with pasta, salmon or snails.

variety : Chardonnay | Chardonnay

winery : Hoopenburg Wines

winemaker : Ernst Gouws

wine of origin : Coastal

analysis : alc : 12.81 % vol rs : 6.0 g/l pH : 3.30 ta : 6.8 g/l

type : White

ageing : The wine is ready for early drinking, but will mature favourably in the bottle for at least another four years.

in the vineyard : All the grapes used for this wines was harvested from six and seven year old bush vines growing on Hoopenburg. The low yields of the bush vines and consistantly moderate climate create the ideal conditions for high quality wines.

about the harvest: The grapes were harvested manually in small crates at optimum ripeness.

in the cellar : The grapes were harvested fully ripe and allowed skin contact for a few hours before pressing. The must fermented halfway in stainless steel tanks before it was tranferred to barrels to complete the fermentation. The wines was left on the lees for four months after malolactic fermentation was completed. Of the total volume 25% was matured in new french Oak barrels, 50% in second- and third-fill barrels and 25% remained in steel tanks. The wine was bottled in January 2000.



Hoopenburg Wines

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