

Hoopenburg Pinot Noir 1999

This is a medium-bodied wine made in the New World style. The forthcoming nose of ripe cherry and berry fruit follows through on the palate, where it is complemented by velvety tannins in perfect balance with the fruit acid. An ideal companion to duck, patÅ©, snails and turkey.

variety : Pinot Noir | Pinot Noir

winery : Hoopenburg Wines

winemaker : Ernst Gouws

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 2.7 g/l pH : 3.22 ta : 6.7 g/l

type : Red

Silver medal at 2000 Veritas Wine Show.

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

in the vineyard : Situated at the foot of Simonsberg mountain, Hoopenburg lies in the Muldersvlei area near Stellenbosch. The region has a Mediterranean climate with mildly cold winters and fairly hot summers. The sandy soil is rich with clay and limestone and is well drained.

10 000 Pinot Noir bush vines were planted in 1994. The vineyard is not generally irrigated, but one irrigation may be done to alleviate stress in the vines during the hot summer.

about the harvest: The grapes were harvested in January 1999 from six year old, new clone bush vines growing on Hoopenburg. The low yield of the bush vines and the cooling winds in the afternoons create ideal conditions for making high quality wines.

in the cellar : The must fermented dry on the skins, was pressed and inoculated for malolactic fermentation. After completion, the wine was wood matured in second- and third-fill barrels for five months.

