

## Hoopenburg Integer Cabernet Sauvignon 2008

Multi-layered wine that requires quiet contemplation to enjoy its gifts: creamy blackcurrants, sprinkling of mixed dry herbs. Sleek and elegant wine.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Hoopenburg Wines

**winemaker :** Neil Hawkins

**wine of origin :** Stellenbosch

**analysis :** alc : 13 % vol    rs : 1 g/l    pH : 3.63    ta : 7 g/l

**type :** Red    **wooded**

**pack :** Bottle    **closure :** Cork

**in the vineyard :** The fruit for this Cabernet Sauvignon come from solely from 15 year old Hoopenburg bush vines on the farm.

**about the harvest:** The grapes were picked at 23° balling.

**in the cellar :** They were destemmed but not crushed to preserve the fruit. The grapes were fermented for 3 weeks on the skins before being pressed and laid to rest in new French oak barrels for 12 months, then 2nd fill for a further 18 months. Here the malolactic fermentation occurred. The wine was lightly fined and filtered before being bottled.

