

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.

