

## Hoopenburg Cabernet Sauvignon 2007

Nose - Black currants, cassis, and mineral under tones and a slight hint of chocolate and toffee.  
Palate - Medium bodied, fresh acidity with long lingering silky tannins.

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

**winery** : Hoopenburg Wines

**winemaker** : Neil Hawkins

**wine of origin** : STELLENBOSCH

**analysis** : **alc** : 14 % vol **rs** : 1.8 g/l **pH** : 3.37 **ta** : 61 g/l **va** : 0.59 g/l

**type** : Red **wooded**

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

**in the vineyard** : The grapes from this wine come solely from 15 year old Hoopenburg bush vines.

**about the harvest**: The grapes were picked at 23.5° balling.

**in the cellar** : They were de-stemmed 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 French oak barrels - 20% new and the balance went into 2nd and 3rd fill. Here the malolactic fermentation occurred. The wine was lightly fined and filtered before being bottled.

