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Hoopenburg Integer Syrah / Mourvèdre / Carignan 2010

This is a classic Rhône style blend with lots of depth on the palate with spice and black berry on the nose.
Nose: Mulberries and whiffs of cinnamon, dried herbs and liquorice with very subtle spices in the background.
Palate: Forward fruit at first, structured mid-palate, with lovely elegance, finishing with silky savoury tannins.



variety : Shiraz | 36% Shiraz, 36% Mourvèdre, 28% Carignan
winery : Hoopenburg Wines
winemaker : Neil Hawkins
wine of origin : Western Cape
analysis : **alc :** 14.80 % vol **rs :** 1.8 g/l **pH :** 3.60 **ta :** 5.9 g/l **va :** 0.78 g/l
type : Red **style :** Dry
pack : Bottle **closure :** Cork

ageing : The wine has a sinewy strength to keep it in perfect shape for ±5 years.

in the vineyard : The fruit for the Syrah was selected from the rows of vines that showed the most fruit flavour uniformity. The Mourvèdre and Carignan were selected from bush vines on farms in the Swartland region.

about the harvest: Picked ripe at 25.5° Balling.

in the cellar : The grapes were destemmed, without crushing and tipped into an open tank under carbon dioxide blanket. The grapes were cold soaked for roughly ten days until the natural yeast started to ferment the sugars.

The wine finished fermentation on the skins, with punch downs and pump overs four times a day. The wine was then left for a further week on the skins stabilizing the tannins (totaling 30 days) before being pressed directly into barrels. Here the wine underwent malolactic fermentation in 40% new and 60% 2nd and 3rd fill French oak barrels. The wine was aged for 18 months before being blended and bottled with a very coarse filtration.