

## Hoopenburg Integer Cabernet Sauvignon 2012

The typical blackcurrants and prunes, sprinkling of mixed dry herb combined with a sleek and elegant structure makes this an old world South African Cabernet Sauvignon. An alcohol of around the 13 % makes helps to unhide more of the offerings this wine.

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

**winery :** Hoopenburg Wines

**winemaker :** Neil Hawkins

**wine of origin :** Stellenbosch

**analysis :** alc : 13.0 % vol   rs : 1.0 g/l   pH : 3.63   ta : 7.0 g/l

**type :** Red   **style :** Dry   **wooded**

**pack :** Bottle   **size :** 0   **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.

