

## Hoopenburg Integer MCC NV

A typical champagne colour, with a very fine, lively mousse. The nose has Granny Smith apple fruit complemented by yeasty dough and biscuit aromas. The palate is as lively, with a creamy balanced finish. Hoopenburg MCC will complement wide range foods from cheese, seafood, salads and pastries.

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**variety :** Chardonnay | 100% Chardonnay

**winery :** Hoopenburg Wines

**winemaker :** Helanie Olivier

**wine of origin :**

**analysis :** alc : 12.0 % vol    rs : 2.5 g/l    pH : 3.22    ta : 5.8 g/l

**type :** Cap\_Classique    **style :** Dry

**pack :** Bottle    **size :** 750ml    **closure :** Cork

2023 Platter's Wine Guide - 4 Stars

**in the vineyard :** The grapes for this wine came from our own vineyards at Hoopenburg.

**about the harvest:** Grapes for this wine were harvested at 19- 19, 5 Balling.

**in the cellar :**

Disgorging of this wine is done after 15 to 18 months on the lease.

