

## Hoopenburg Sauvignon Blanc 2016

Nose: Fruit driven with loads of freshness and nice sucrosite. Expect granadilla and pear aromas which follow through on the palate. Palate: Good balance of fruit and acidity on the mid-palate and a clean finish.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc  
**winery** : Hoopenburg Wines  
**winemaker** : Helanie Olivier  
**wine of origin** : Coastal Region  
**analysis** : alc : 13 % vol   rs : 1.4 g/l   pH : 3.29   ta : 5.7 g/l  
**type** : White   **style** : Dry  
**pack** : Bottle   **size** : 0   **closure** : Cork

**in the vineyard** : The grapes for this wine are sourced only from the coolest slopes in the Western Cape, enabling only the best Sauvignon grape flavours to be released into the wine.

**about the harvest**: The grapes were harvested by hand earlier this year into small 20kg cases. The grapes were then transported in the cool of the morning to the Hoopenburg cellar.

**in the cellar** : The grapes were transported in the cool of the morning to the Hoopenburg cellar. Here they were hand tipped into the press for a long three hour whole bunch pressing session. After this the juice was cold fermented for 3 weeks in stainless steel tanks. Once dry the wine was racked off its ferment lees and aged for a 6 months before being bottled.

