

Hoopenburg Sauvignon Blanc 2001

This accessible wine has a pale straw colour indicating its youth and vibrancy. The nose is fresh and aromatic, with typical varietal tropical fruit scents of pineapple, grenadilla and melon. It is soft and easy on the palate, but with a lively acidity - a combination that makes for a good drinking wine on its own or with food. Excellent as an aperitif or enjoy with Lobster, Green Asparagus or Fish Bobotie.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Hoopenburg Wines

winemaker : Ernst Gouws

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 3.30 g/l pH : 3.30 ta : 6.20 g/l

type : White

ageing : Drink within two years

in the vineyard : The grapes for this wine were sourced from a south-facing vineyard, with rich, fertile, well-drained soil, located in the Wellington area. The climate is fresh and dry with warm, sunny days and cool nights. This new-clone vineyard was planted in 1994 and the vines are trellised on a five-wire trellising system.

about the harvest: The grapes were harvested at 25 Â°Balling and pressed.

in the cellar : The must fermented dry in stainless steel tanks and was left on the lees for three months, where after it was stabilised, filtered and bottled in June 2001.

