

## Hoopenburg Chardonnay 2000 - Winemakers Selection

Pale of hue, this Chardonnay has an open nose with a fresh, lemony fragrance and tart pineapple aromas and flavours. There is a hint of fatness on the finish from the lees contact, but a firm acidity make it a must with light, yet rich foods such as patés, smoked salmon, terrines or strongly flavoured, creamy cheeses.

**variety :** Chardonnay | Chardonnay

**winery :** Hoopenburg Wines

**winemaker :** Ernst Gouws

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol   rs : 5.1 g/l   pH : 3.36   ta : 6.20 g/l

**type :** White

This wine was chosen as the fourth best at a Wine-of-the-month Club Chardonnay tasting held in March 2001 and received a silver medal on the International Wine Challenge 2001.

**ageing :** This wine should mature well for another 3 to 4 years.

**in the vineyard :** The low yield and consistently moderate climate create ideal conditions for producing high quality wine.

**about the harvest:** The grapes were harvested at 25Å° Balling in February 2000 from seven year old bush vine growing on Hoopenburg.

**in the cellar :** The grapes were destalked and allowed overnight skin contact. After pressing the juice was left to settle before being inoculated with a specially selected yeast culture. The fermenting juice was transferred to new French Oak barrels and left on the lees for two months after fermentation was completed. The wine was racked and returned to the barrels for a further six months wood maturation.

