

Hoopenburg Shiraz 2016

Some of the best Shiraz find their origins in Stellenbosch . Being cooler, the region gives the wine body and intensity. This wine is smooth and rich, well structured, with notes of delicate mingling spice on the nose. Fresh aromas of dark fruit are aplenty.

This soft and palatable wine pairs well with a variety of medium to rare red meats, ox tail, goulash, casserole and venison.

variety : Shiraz | 100% Shiraz

winery : Hoopenburg Wines

winemaker : Helanie Olivier

wine of origin : Stellenbosch

analysis : alc : 14.70 % vol rs : 2.9 g/l pH : 3.54 ta : 5.6 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

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

ageing : The wine can be enjoyed now and will age very well for the next 5 years.

in the vineyard : The origin of these grapes stems from a single block 10 year old bush-vine vineyard in the Stellenbosch region.

about the harvest: Harvesting took place late February at a balling of 25°.

in the cellar : Skin fermentation was allowed for three weeks, where-after pressing, malolactic fermentation and ageing in second- and thirdfill French oak barrels occurred. Light filtration and bottling followed afterwards.

