

Hoopenburg Integer Cabernet Sauvignon 2014

The typical blackcurrants and prunes, sprinkling of mixed dry herb combined with a sleek and elegant structure makes this an old world South African Cabernet Sauvignon. An alcohol of around the 13% makes helps to unhide more of the offerings this wine.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Hoopenburg Wines

winemaker : Neil Hawkins

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 1.0 g/l pH : 3.63 ta : 7.0 g/l

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

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

in the vineyard : The fruit for this Cabernet Sauvignon come from solely from 15 year old Hoopenburg bush vines on the farm.

about the harvest: The grapes were picked at 23° Balling.

in the cellar : They were destemmed but not crushed to preserve the fruit. The grapes were fermented for 3 weeks on the skins before being pressed and laid to rest in new French oak barrels for 12 months, then 2nd fill for a further 18 months. Here the malolactic fermentation occurred. The wine was lightly fined and filtered before being bottled.

