

Hoopenburg Chardonnay 2000

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 Black Mussel Soup or Lobster Curry.

variety : Chardonnay | Chardonnay

winery : Hoopenburg Wines

winemaker : Ernst Gouws

wine of origin : Coastal

analysis : alc : 13.12 % vol rs : 5.1 g/l pH : 3.36 ta : 6.20 g/l

type : White

in the vineyard : Hoopenburg is located at the foot of Simonsberg Mountain, in the Muldersvlei area near Stellenbosch. The region has a Mediterranean climate with an average rainfall of 600 mm per annum. The sandy soil is rich with clay and limestone and the gentle slope is well drained. 7,4 hectare of Chardonnay bush vines were planted between 1993 and 1997. These vineyards are carefully tended with the minimum human interference.

about the harvest: The grapes were harvested manually in small crates at optimum ripeness.

