

## Hoopenburg Chardonnay 2001

This wine has a forthcoming nose of citrusy aromas with hints of toasty marmalade. On the palate the soft fruit-salad flavours are well-balanced with the wood and crisp acidity and it has a lingering aftertaste. A versatile and elegant wine to be enjoyed on its own or with pasta, salmon or snails.

**variety :** Chardonnay | Chardonnay

**winery :** Hoopenburg Wines

**winemaker :** Ernst Gouws

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol   rs : 3.2 g/l   pH : 3.3   ta : 6.0 g/l

**type :** White

**ageing :** This Chardonnay will mature favourably in the bottle for at least another 4 years, but is ready to enjoy now.

**in the vineyard :** All the grapes used for this wine was harvested from six and eight year old bush vines growing on Hoopenburg. The low yield of the bush vines and consistantly moderate climate create the ideal conditions for high quality wines.

**about the harvest:** The grapes were harvested fully ripe at 24Â° Balling and allowed skin contact over night before pressing.

**in the cellar :** The must fermented halfway in stainless steel tanks before it was transferred to barrels to complete the fermentation. The wine was left on the lees for one month after malolactic fermentation was completed. Of the total volume 50% was matured in new French Oak barrels and 50% in second- and fill barrels. The wine was bottled in January 2002.

