

## Hoopenburg Integer Cabernet Sauvignon 2015

Multi-layered requires quiet contemplation to enjoy its gifts: graphite, creamy blackcurrants, sprinkling of mixed dry herbs.

**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.

