

Hoopenburg Chardonnay 1999 - Winemakers Selection

Pale of hue, this Chardonnay from new young bush vines 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 further 10 months' new French oak maturation and a firm acidity make it a must with light, yet rich foods such as pâtés, smoked salmon, terrines or strongly flavoured, creamy cheeses.

variety : Chardonnay | Chardonnay

winery : Hoopenburg Wines

winemaker : Ernst Gouws

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 4.29 g/l pH : 3.36 ta : 6.50 g/l

type : White

about the harvest: The grapes were harvested at 23° Balling on 28 January 1999 from six year old bush vines growing on Hoopenburg. The low yield and consistently moderate climate create ideal conditions for producing high quality wine.

in the cellar : The grapes were destalked and allowed overnight skin contact. After pressing the juice was left to settle before being inoculated with a specially selected yeast culture. The fermenting juice was transferred to new French Oak barrels and left on the lees for two months after fermentation was completed. The wine was racked and returned to the barrels for a further ten months wood maturation.

