

Hoopenburg Shiraz 2018

Fruit forward, violets, perfume and flowers. Red fruit, plums, fresh, integrated tannins.

This soft and palatable wine pairs well with a variety of medium to rare red meats, ox tail, goulash, casserole and venison.

variety : Shiraz | 100% Shiraz

winery : Hoopenburg Wines

winemaker : Helanie Olivier

wine of origin : Stellenbosch

analysis : alc : 14.70 % vol rs : 2.9 g/l pH : 3.54 ta : 5.6 g/l

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

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

ageing : The wine can be enjoyed now and will age very well for the next 5 years.

in the vineyard : The origin of these grapes stems from a single block 10 year old bush-vine vineyard in the Stellenbosch region.

about the harvest: Harvesting took place late February at a balling of 25°.

in the cellar : Skin fermentation was allowed for three weeks, where-after pressing, malolactic fermentation and ageing in second- and thirdfill French oak barrels occurred. Light filtration and bottling followed afterwards.

