

Hoopenburg Integer Cabernet Sauvignon 2016

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.

