



Hoopenburg Cabernet Sauvignon 2007

main variety Cabernet Sauvignon

vintage 2007

analysis alc: 14 | ph: 3.37 | rs: 1.8 | ta: 61 | va: 0.59

type Red

producer Hoopenburg Wines

winemaker Neil Hawkins

wine of origin STELLENBOSCH

tasting notes

Nose - Black currants, cassis, and mineral under tones and a slight hint of chocolate and toffee.

Palate - Medium bodied, fresh acidity with long lingering silky tannins.

blend information

100% Cabernet Sauvignon

in the vineyard

The grapes from this wine come solely from 15 year old Hoopenburg bush vines.

about the harvest

The grapes were picked at 23.5° balling.

in the cellar

They were de-stemmed 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 French oak barrels - 20% new and the balance went into 2nd and 3rd fill. Here the malolactic fermentation occurred. The wine was lightly fined and filtered before being bottled.