



Hoopenburg Rosé 2012

main variety n/a		vintage 2012	
analysis	alc: 12.0	ph: 3.4	rs: 5.1 ta: 5.6
type Rose		producer Hoopenburg Wines	
style Dry		winemaker Neil Hawkins	
		wine of origin Coastal	

tasting notes

The fruit on the palate is led by raspberry with strawberry and floral notes of rose. The acidity is cooperative throughout, with a refreshing pomegranate finish. The wine has excellent ripe fruit extraction and yet at the same time presents a pleasant lightness appropriate in a rosé.

in the vineyard

Made from Merlot grapes from the farm.

about the harvest

For each wine on the farm we select the grapes best suited for the style of wine we would like to produce. Some of our older Merlot blocks have been known for lots of fruit but lacking in colour intensity we seek in our red wines. These are the blocks we harvest to make our Rosé.

in the cellar

Harvested for freshness and fruit and left on the skins for 12 hour to have just enough extraction to give the lovely salmon color to our wine. Wine is cold fermented in stainless steel tanks and kept here until bottling.