

Hoopenburg Shiraz 201

main variety Shiraz

vintage 2011

analysis alc: 14.5 | ph: 3.46 | rs: 3.1 | ta: 5.8

type Red

style Dry

producer Hoopenburg Wines winemaker Helanie Olivier wine of origin Stellenbosch

tasting notes

Tasting Notes Nose: Delicate spice mingles seamlessly with fresh aromas of dark fruit. Palate: A well structured wine.

blend information 100% Shiraz

in the vineyard

The grapes for this wine came from a single block of 10 year old bush vines on the Hoopenburg farm.

about the harvest

The

grapes were picked at a ripe 25 ° Balling late February.

in the cellar

Fermentation on the skins lasted 3 weeks. The grapes were then pressed off, with the wine going into French oak barrels where malolactic fermentation occurred. Here the wine was aged for 24 months in 2nd and 3rd fill barrels. The wine was then lightly filtered and bottled.



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