



Hoopenburg Integer Red Blend 2010

main variety Shiraz

vintage 2010

analysis alc: 14.5 | ph: 3.55 | rs: 1.9 | ta: 6.0

type Red

producer Hoopenburg Wines

style Dry

winemaker Helanie Olivier

wine of origin Coastal Region

tasting notes

Nose: Mulberries and whiffs of cinnamon, dried herbs and liquorice with very subtle spices in the background.

Palate: Forward fruit at first, structured mid-palate, with lovely elegance, finishing with silky savoury tannins. The wine has a sinewy strength to keep it in perfect shape for 5 years.

blend information

36% Syrah, 36 % Mourvedre and 28% Carignan

in the vineyard

The

fruit for the Syrah was selected from the rows of vines that showed the most fruit flavour uniformity. The Mourvedre and Carignan were selected from bush vines on farms in the Swartland region.

about the harvest

Picked ripe at 25.5° Balling.

in the cellar

The grapes were destemmed, without crushing and tipped into an open tank under carbon dioxide blanket. The grapes were cold soaked for roughly ten days until the natural yeast started to ferment the sugars.

The wine finished fermentation on the skins, with punch downs and pump overs 4 times a day. The wine was then left for a further week on the skins stabilizing the tannins (totaling 30 days) before being pressed directly into barrels. Here the wine underwent Malolactic fermentation in 40% new and 60% 2nd and 3rd fill French oak barrels. The wine was aged for 18 months before being blended and bottled with a very coarse filtration.