



Hoopenburg Chenin Blanc 2016

main variety Chenin Blanc

vintage 2016

analysis alc: 13.5 | ph: 3.61 | rs: 6.8 | ta: 4.9

type White

producer Hoopenburg Wines

style Dry

winemaker Helanie Olivier

taste Fruity

wine of origin Coastal Region

tasting notes

Nose: A refreshing, fragrant summer wine with notes of kiwi and litchi. Palate: Good balance of fruit and acidity on the mid-palate and a clean finish.

blend information

100% Chenin Blanc

in the vineyard

The grapes for this wine was sourced from Paarl.

about the harvest

The grapes were harvested by hand earlier this year into small 20kg cases. The grapes were then transported in the cool of the morning to the Hoopenburg cellar.

in the cellar

The grapes were picked at 23.50 balling and hand-tipped directly into the press without any crushing or de-stemming. Pressing of the grapes then took place for three hours, with the juice being naturally settled overnight. Fermentation took three weeks to finish. The wine was then immediately racked and left for a couple of months to age on the fine lees and bottled with a light filtration.