



Hoopenburg Sauvignon Blanc 2017

main variety Sauvignon Blanc

vintage 2017

analysis alc: 13 | ph: 3.29 | rs: 1.4 | ta: 5.7

type White

producer Hoopenburg Wines

style Dry

winemaker Helanie Olivier

wine of origin Coastal Region

tasting notes

Nose: Fruit driven with loads of freshness and nice sucrosite. Expect granadilla and pear aromas which follow through on the palate. Palate: Good balance of fruit and acidity on the mid-palate and a clean finish.

blend information

100% Sauvignon Blanc

in the vineyard

The grapes for this wine are sourced only from the coolest slopes in the Western Cape, enabling only the best Sauvignon grape flavours to be released into the wine.

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 transported in the cool of the morning to the Hoopenburg cellar. Here they were hand tipped into the press for a long three hour whole bunch pressing session. After this the juice was cold fermented for 3 weeks in stainless steel tanks. Once dry the wine was racked off its ferment lees and aged for a 6 months before being bottled.