Hoopenburg The Guru Sauvignon Blanc 2018



main variety	Sauvignon Blanc	vintage	2018
analysis	alc: 13.5 | ph: 3.34 | rs: 1.5 | ta: 5.0		
type	White	producer	Hoopenburg Wines
style	Dry	winemaker	Helanie Olivier
taste	Fragrant	wine of origin	Western Cape
body	Light		

tasting notes

Expect gooseberry, passion fruit and a touch of greenness. Good balance of fruit and acidity on the mid palate.

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

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 fermentation lees and aged for 6 months before being bottled.