

Hoopenburg Pinot Noir 2000

main variety Pinot Noir

vintage 2000

analysis alc: 13.0 | ph: 3.38 | rs: 4.0 | ta: 6.8

type Red

producer Hoopenburg Wines

winemaker Ernst Gouws

wine of origin Coastal

tasting notes

An attractive, bright ruby colour, this Hoopenburg Pinot Noir has a forthcoming fruity nose and palate, full of strawberry and raspberry flavours, balanced by a firm acidity and gentle wooding. An elegant, drinkable, medium-bodied wine, which will complement Ostrich Carpaccio perfectly.

blend information

Pinot Noir

in the vineyard

Situated at the foot of Simonsberg Mountain, Hoopenburg lies in the Muldersvlei area near Stellenbosch. The region has a Mediterranean climate with mildly cold winters and fairly hot summers. The sandy soil is rich with clay and limestone and is well drained. 10 000 Pinot Noir bush vines were planted in 1994. The vineyard is not generally irrigated, but one additional irrigation was done to alleviate stress in the vines during the dry, hot summer of 1999/2000.

about the harvest

The grapes were harvested by hand in small crates at full ripeness.

in the cellar

The must fermented dry on the skins and malolactic fermentation was completed after pressing. The wine was matured in second- and third-fill barrels for ten months before bottling in May 2001.

