



Hoopenburg Chenin Blanc 2019

main variety Chenin Blanc

vintage 2019

analysis alc: 11.88 | ph: 3.47 | rs: 2.1 | ta: 5.8

type White

producer Hoopenburg Wines

style Dry

winemaker Helanie Olivier

taste Fruity

wine of origin Coastal Region

body Light

tasting notes

Prominent guava aromas are supported by flavors of litchi and mango, with a subtle herbaceous undertone.

blend information

100% Chenin Blanc

about the harvest

The origin of these grapes stems from the Stellenbosch region. Harvesting took place by hand at 22.5°balling in the cool of the morning.

in the cellar

Without crushing or destemming, three hour long pressing took place, followed by fermentation for three weeks in stainless steel tanks. The wine was racked and allowed to age for a few months on the fine lees, whereafter light filtration preceded bottling.