

Hoopenburg Pinot Noir 2017

main variety Pinot Noir

vintage 2017

analysis alc: 12.5 | ph: 3.5 | rs: 2.0 | ta: 5.0

type Red

producer Hoopenburg Wines

style Dry

winemaker Helanie Olivier

taste Fruity

wine of origin Coastal Region

body Medium

tasting notes

Upfront aromas of strawberries and raspberries, with subtle hints of flowers and spice. The palate is extremely fresh and fruity, with a very fine grained mid palate tannin.

blend information

100% Pinot Noir

food suggestions

Fresh and fruity, along with a very fine grained mid-palate tannin, allowing it to complement a variety of food types ranging from carpaccio and salads, to most heavy meat dishes.

in the vineyard

This wine originates from beautiful cool climate grapes bought in from Elgin.

about the harvest

Harvesting was done at 23 Balling.

in the cellar

The fragile Pinot noir berries were gently handled and fermented for thirteen days on the skins. The wine was then pressed and laid down to rest in French Oak barrels for twelve months. No racking occurred to limit oxidation. Finally the wine was racked into a tank. No fining occurred and a very coarse filtration was done, so as not to damage the fruit.

