



## Hoopenburg Shiraz 2018

main variety Shiraz

vintage 2018

analysis alc: 14.70 | ph: 3.54 | rs: 2.9 | ta: 5.6

type Red

producer Hoopenburg Wines

style Dry

winemaker Helanie Olivier

taste Fragrant

wine of origin Stellenbosch

body Medium

### tasting notes

Fruit forward, violets, perfume and flowers. Red fruit, plums, fresh, integrated tannins.

### ageing potential

The wine can be enjoyed now and will age very well for the next 5 years.

### blend information

100% Shiraz

### food suggestions

This soft and palatable wine pairs well with a variety of medium to rare red meats, ox tail, goulash, casserole and venison.

### in the vineyard

The origin of these grapes stems from a single block 10 year old bush-vine vineyard in the Stellenbosch region.

### about the harvest

Harvesting took place late February at a balling of 25°.

### in the cellar

Skin fermentation was allowed for three weeks, where-after pressing, malolactic fermentation and ageing in second- and thirdfill French oak barrels occurred. Light filtration and bottling followed afterwards.