



Hoopenburg Integer Cabernet Sauvignon 2016

main variety Cabernet Sauvignon

vintage 2016

analysis alc: 13.0 | ph: 3.63 | rs: 1.0 | ta: 7.0

type Red

producer Hoopenburg Wines

style Dry

winemaker Neil Hawkins

taste Fragrant

wine of origin Stellenbosch

body Medium

tasting notes

Multi-layered requires quiet contemplation to enjoy its gifts: graphite, creamy blackcurrants, sprinkling of mixed dry herbs.

blend information

100% Cabernet Sauvignon

in the vineyard

The fruit for this Cabernet Sauvignon come from solely from 15 year old Hoopenburg bush vines on the farm.

about the harvest

The grapes were picked at 23° Balling.

in the cellar

They were destemmed but not crushed to preserve the fruit. The grapes were fermented for 3 weeks on the skins before being pressed and laid to rest in new French oak barrels for 12 months, then 2nd fill for a further 18 months. Here the malolactic fermentation occurred. The wine was lightly fined and filtered before being bottled.