

Hoopenburg Sauvignon Blanc 2000

main variety Sauvignon Blanc

vintage 1999

analysis alc: 12.0 | ph: 3.1 | rs: 1.7 | ta: 7.8

type White

producer Hoopenburg Wines

winemaker Ernst Gouws

wine of origin Coastal

tasting notes

Try it with summer salads, asparagus or tomato dishes, light fish and chicken dishes.

ageing potential

Drink now.

blend information

Sauvignon Blanc

in the cellar

Hoopenburg Sauvignon Blanc 2000 is dry and unwooded in style, showing a bright, pale straw colour indicating its youth and vibrancy. The nose is fresh and aromatic, with typical varietal fruit scents of pineapple, grenadilla and melon. It is soft, easy on the palate, but with a lively acidity, a combination that makes for a good drinking wine on its own or with food. Enjoy while young, as this is a delicate, rather pungent, powerful Sauvignon Blanc.

