



Hoopenburg Shiraz (Bushvine) 2007

main variety Shiraz

vintage 2007

analysis alc: 14.65 | ph: 3.41 | rs: 3.6 | ta: 6.4

type Red

producer Hoopenburg Wines

winemaker Neil Hawkins

wine of origin Stellenbosch

tasting notes

Nose -. Fruit forward, violets, perfume and flowers.

Palate - Red fruit, plums, fresh and integrated tannins.

blend information

100% Shiraz

in the vineyard

The grapes that this wine is produced from come from a single block of 10 year old bush vines on Hoopenburg.

about the harvest

The grapes were picked at a ripe 25 ° Balling late February.

in the cellar

They were fermented on the skins totaling 3 weeks. The grapes were then pressed off, with the wine going into French oak barrels for malolactic fermentation to occur. Here the wine was aged for 24 months in 2nd and 3rd fill barrels. The wine was then lightly filtered and bottled.