

Hoopenburg Rosé (Bushvine) 2011

main variety n/a

vintage 2011

analysis alc: 12 | ph: 3.4 | rs: 5.1 | ta: 5.6

type Rose

producer Hoopenburg Wines winemaker Neil Hawkins

tasting notes

The fruit on the palate is led by raspberry with strawberry and floral notes of rose. The acidity is cooperative throughout, with a refreshing finish pomegranate. The wine has excellent ripe fruit extraction and yet at the same time presents a pleasant lightness appropriate in a rosé.

in the vineyard

Made from Merlot grapes of the farm.

about the harvest

For each wine on the farm we select the grapes best suited for the style of wine we would like to produce. Some of our older Merlot blocks have been known for lots of fruit but lacking in color intensity we seek in our red wines. These are the blocks we harvest to make our Rose.

in the cellar

Harvested for freshness and fruit and left on the skins for 12 hour to have just enough extraction to give the lovely salmon color to our wine. Wine is cold fermented in stainless steel tank and kept here until bottling.





Bushvine Rosé Soil

