



## Hoopenburg Integer MCC NV

main variety Chardonnay

vintage NV

analysis alc: 12.0 | ph: 3.22 | rs: 2.5 | ta: 5.8

type Sparkling

producer Hoopenburg Wines

style Dry

winemaker Helanie Olivier

### tasting notes

Nose: Granny Smith apple fruit complemented by yeasty dough and biscuit aromas Palate: A lively palate, with notes of white peach and a balanced finish

### blend information

100% Chardonnay

### food suggestions

Hoopenburg MCC will complement a wide range foods from cheese, seafood, salads and pastries.

### in the vineyard

The grapes for this wine came from our own vineyards at Hoopenburg.

### about the harvest

Grapes for this wine were harvested at 19- 19, 5 Balling.

### in the cellar

#### Disgorging

of this wine is done after 15 to 18 months on the lease.