



Hoopenburg The Guru Merlot (Bushvine) 2009

main variety Sauvignon Blanc

vintage 2009

analysis alc: 14 | ph: 3.4 | rs: 1 | ta: 6.5 | va: 0.44

type Red

producer Hoopenburg Wines
winemaker Neil Hawkins

tasting notes

Nose - Delicate berries and strawberry nose.

Palate - A medium bodied palate followed with round, soft but firm lingering tannins. It is great with meat or pasta dishes and delicious with a crab curry.

blend information

100% Sauvignon Blanc

in the vineyard

The total production of this wine comes solely from the bush vines on Hoopenburg's 35 ha farm.

about the harvest

The grapes were harvested by hand earlier this year into small 20kg cases. The grapes were then transported in the cool of the morning to the Hoopenburg cellar.

in the cellar

Fermentation lasted ten days in stainless steel tanks. The wine were aged for 12 month in French Oak barrels. A minimal filtration was done before being bottled.