

Hoopenburg Chenin Blanc 2013

main variety Chenin Blanc

vintage 2013

analysis alc: 13.5 | ph: 3.35 | rs: 1.3 | ta: 4.5

type White

producer Hoopenburg Wines

style Dry

winemaker Neil Hawkins

taste Fruity

wine of origin Western Cape

tasting notes

Nose: Fruit driven with loads of freshness. Expect gooseberry, passion fruit and a touch of greenness.

Palate: Good balance of fruit and acidity on the mid-palate with a moderate alcohol giving some length.

blend information

100% Chenin Blanc

food suggestions

Great with crayfish, crab curries and of course Saturdays by the pool.

in the vineyard

This is the only variety that is not grown on Hoopenburg. The grapes for this wine are sourced only from the coolest slopes in the Western Cape, enabling only the best Sauvignon grape flavours to be released into the wine.

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

The grapes were transported in the cool of the morning to the Hoopenburg cellar. Here they were hand tipped into the press for a long three hour whole bunch pressing session. After this the juice was cold fermented for 3 weeks in stainless steel tanks. Once dry the wine was racked off its ferment lees and aged for a 6 months before being bottled.