

Hoopenburg Chenin Blanc 2014

main variety	Chenin Blanc	vintage	2014
analysis	alc: 13.5 | ph: 3.61 | rs: 6.8 | ta: 4.9		
type	White	producer	Hoopenburg Wines
style	Dry	winemaker	Helanie Olivier
taste	Fruity	wine of origin	Coastal Region

tasting notes

Nose: A refreshing, fragrant summer wine with notes of kiwi and litchi. Palate: Good balance of fruit and acidity on the mid-palate and a clean finish.

blend information

100% Chenin Blanc

in the vineyard

The grapes for this wine was sourced from Paarl.

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 picked at 23.50 balling and hand-tipped directly into the press without any crushing or de-stemming. Pressing of the grapes then took place for three hours, with the juice being naturally settled overnight. Fermentation took three weeks to finish. The wine was then immediately racked and left for a couple of months to age on the fine lees and bottled with a light filtration.