



Hoopenburg Integer MCC NV

main variety Chardonnay

vintage NV

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

type Cap_Classique

producer Hoopenburg Wines

style Dry

winemaker Helanie Olivier

tasting notes

A typical champagne colour, with a very fine, lively mousse. The nose has Granny Smith apple fruit complemented by yeasty dough and biscuit aromas. The palate is as lively, with a creamy balanced finish. Hoopenburg MCC will complement wide range foods from cheese, seafood, salads and pastries.

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.