

Hoopenburg Sauvignon Blanc 2002

main variety Sauvignon Blanc

vintage 2002

analysis alc: 12.5 | ph: 3.2 | rs: 3.0 | ta: 7.1

type White

producer Hoopenburg Wines

winemaker Ernst Gouws

wine of origin Coastal

tasting notes

This accessible wine has a pale straw colour indicating its youth and vibrancy. The nose is fresh and aromatic and it is soft and easy on the palate, but with a lively acidity. This gently dry wine has an abundance of tropical flavours like pineapple, guava and passion fruit. Excellent as an aperitif or enjoy with prawns, asparagus and seafood pasta.

blend information

Sauvignon Blanc

in the vineyard

The grapes for this wine was sourced from the Wellington area.

about the harvest

The grapes were harvested at 23° Balling and pressed.

