

Hoopenburg Sauvignon Blanc 2021

main variety	Sauvignon Blanc	vintage	2021
analysis	alc: 13 | ph: 3.29 | rs: 1.4 | ta: 5.7		
type	White	producer	Hoopenburg Wines
style	Dry	winemaker	Helanie Olivier
taste	Fruity	wine of origin	Coastal Region
body	Light		

tasting notes

Nose: Fruit driven with loads of freshness and nice sucrosite. Expect granadilla and pear aromas which follow through on the palate. Palate: Good balance of fruit and acidity on the mid-palate and a clean finish.

blend information

100% Sauvignon Blanc

in the vineyard

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.