

Hoopenburg Integer Chardonnay 2020

main variety	Chardonnay	vintage	2020
analysis	alc: 13.5 | ph: 3.45 | rs: 2.5 | ta: 5.0		
type	White	producer	Hoopenburg Wines
style	Dry	winemaker	Neil Hawkins
taste	Fruity	wine of origin	Stellenbosch
body	Light		

tasting notes

The nose is complex, fresh with lemon and citrus blossom. The palate is medium bodied, balanced with lingering limey texture rounded up with integrated oak.

blend information

100% Chardonnay

in the vineyard

The fruit for this Chardonnay comes from one of the oldest Chardonnay blocks on the farm.

about the harvest

Two pickings were done for this vintage - a quarter was picked at 22° Balling with the balance at 23.5° Balling.

in the cellar

The bunches were whole bunch pressed for 3 hours, settled naturally for 12 hours over night, then transferred to French oak for fermentation. Once completed the wine was aged on full ferment lees for 12 months with no malolactic, minimal battonage and no racking. A barrel selection was then done to make up the blend. 35% new, 30% 2nd fill and 35% 3rd fill.