

Hoopenburg Cabernet Sauvignon 1998 - Winemakers Select

main variety Cabernet Sauvignon

vintage 1998

analysis alc: 12.5 | ph: 3.57 | rs: 2.1 | ta: 5.8

type Red

producer Hoopenburg Wines

winemaker Ernst Gouws

wine of origin Coastal

tasting notes

A full-bodied wine with a deep plummy red colour. On the nose the pleasant berry richness with hints of herbs and Marmite create an inviting and attractive aroma. This follows through on the palate where succulent cassis and plum fruit is very accessible, yet well balanced with ripe, soft tannins. An ideal companion to lamb with lavender or venison pie.

ageing potential

Very drinkable at present, but should mature favourably for another four years.

blend information

Cabernet Sauvignon

in the vineyard

The grapes for this wine were sourced from vineyards in the Malmesbury and Muldersvlei areas, as well as vineyards on Hoopenburg. The climate is consistently moderate with sunny days, cooling winds in the afternoons and cool nights. Some of the vineyards are trellised, while others are bush vine. Careful vineyard practices and canopy management ensured high quality grapes.

about the harvest

The grapes were harvested by hand in small crates at a sugar level of 24° Balling. The must fermented dry on the skins for ten days. The wine was wood matured for 12 months in new French oak barrels. Bottling occurred in May 1999 after the wine was stabilised and filtered.

in the cellar

A full-bodied wine with a deep plummy red colour. On the nose the pleasant berry richness with hints of herbs and Marmite, create an inviting and attractive aroma. This follows through on the palate where succulent cassis and plum fruit is very accessible, yet well balanced with ripe soft tannins. An ideal companion to Lamb with Lavender or Venison Pie.

