

Hoopenburg Chardonnay 2007

main variety Chardonnay

vintage 2007

analysis alc: 14.29 | ph: 3.26 | rs: 2.0 | ta: 6.1 | va: 0.41 | ts02: 122 | fs02: 53

type White

producer Hoopenburg Wines

winemaker Neil Hawkins

wine of origin Coastal

tasting notes

Veritas 2003 - BronzeLight, bright golden colour. Fresh, lemony aromas and flavours combine with a delicate toastiness for a well-balanced, easy-drinking Chardonnay with a soft finish. Try with creamed soups and simply prepared fish dishes, calamari or mussels in white wine.

blend information

100% Chardonnay

in the vineyard

All the grapes used for this wine was harvested from six and eight year old bush vines growing on Hoopenburg. The low yield of the bush vines and consistently moderate climate create the ideal conditions for high quality wines.

about the harvest

The grapes were harvested fully ripe at 24° Balling and allowed skin contact over night before pressing.