

Hoopenburg Cabernet Sauvignon 2005

main variety		Cabernet Sauvignon		vintage		2005	
analysis	alc: 14.5 ph: 3.4 ta: 6.8						
type		Red		producer		Hoopenburg Wines	
				winemaker		Neil Hawkins	
				wine of origin		Coastal	

tasting notes

This wine boasts full, well-developed, open aromas and flavours combining green pepper, cassis and fresh blackberry fruit with a pleasantly vegetal, meat extract character. A gorgeously, tasty Cabernet combining modern appeal and traditional classicism. Enjoy with roast loin of kudu.

ageing potential

Should mature well for another 5 to 7 years.

blend information

100% Cabernet Sauvignon

in the vineyard

Situated in the Muldersvlei area near Stellenbosch, Hoopenburg lies at the foot of Simonsberg mountain. The average temperature during the growing season is between 18 and 19 Â°C, due to the cooling winds from the south. The well-drained soil is rich in clay and limestone. 20 500 Cabernet Sauvignon bush vines were planted between 1993 and 1997 after careful soil preparation. The grapes ripen at the end of the harvesting season.

about the harvest

The grapes were harvested manually in small crates at optimum ripeness.