



Hoopenburg Integer Shiraz (Bushvine) 2007

main variety Shiraz

vintage 2007

analysis alc: 14.29 | ph: 3.4 | rs: 2.2 | ta: 5.8

type Red

producer Hoopenburg Wines

winemaker Neil Hawkins

wine of origin Stellenbosch

tasting notes

Nose – Flowers, perfume, violets and liquorice with very subtle spices in the background.

Palate – Forward fruit at first, structured mid-palate, with lovely 'Pinot-esk' elegance, finishing with silky savoury tannins.

blend information

100% Shiraz

in the vineyard

The fruit for this Shiraz was selected from the rows of vines that showed most fruit flavour uniformity.

about the harvest

Picked ripe at 25, 5° Balling.

in the cellar

The grapes were de-stemmed, not crushed and tipped into an open fermentor under carbon dioxide. The grapes were cold soaked for roughly ten days until the natural yeast started to ferment the sugars. The wine finished fermentation on the skins, and was then left for a further week on the skins stabilizing the tannins (totaling 30 days) before being pressed directly into barrels. Here the wine underwent malolactic fermentation in 40% new and 60% 2nd and 3rd fill French oak barrels. The wine was aged for 30 months before being blended and bottled with a very coarse filtration. 500 cases of 6 produced.