



Hoopenburg Merlot 2009

main variety Merlot

vintage 2009

analysis alc: 14.0 | ph: 3.17 | rs: 1.1 | ta: 6.0

type Red

producer Hoopenburg Wines

winemaker Neil Hawkins

wine of origin Stellenbosch

tasting notes

Nose - Delicate berries and chocolate, with wafts of perfume and flowers.

Palate - A medium bodied palate followed with round, but firm lingering tannins.

blend information

100% Merlot

food suggestions

It is great with meat or pasta dishes and delicious with a crab curry.

in the vineyard

The total production of this wine comes solely from the eleven year old bush vines on Hoopenburg's 35 ha farm.

about the harvest

The grapes were harvested at a modest 240 balling.

in the cellar

The grapes were crushed and de-stemmed. Fermentation lasted sixteen days in stainless steel tanks, pressing occurred on day seventeen, with the wine ageing for twenty months in French Oak barrels (20% new). A minimal filtration was done before being bottled.