



Hoopenburg Pinot Noir 2010 - Bush Vine

main variety Pinot Noir

vintage 2010

analysis alc: 13.5 | ph: 3.58 | rs: 1.0 | ta: 6.0

type Red

producer Hoopenburg Wines

style Dry

winemaker Neil Hawkins

taste Fruity

wine of origin Stellenbosch

body Medium

tasting notes

Nose: Upfront aromas of strawberries and raspberries, with subtle hints of flowers, spice and farm aromas.

Palate: Medium bodied.

blend information

100% Pinot Noir

food suggestions

Fresh and fruity, along with a very fine grained mid-palate tannin, allowing it to complement a variety of food types ranging from carpaccio and salads, to most heavy meat dishes.

in the vineyard

This wine originates from a three hectare block of fourteen year old bush vines next to the cellar.

about the harvest

There were two pickings this year, one at 22° Balling (50%) and the balance at 23.5° Balling. Both of these were done before any summer heat waves, thus preserving the freshness of the wine.

in the cellar

The fragile Pinot Noir berries were gently handled and fermented for thirteen days on the skins. The wine was then pressed and laid down to rest in French oak barrels for twelve months. No racking occurred to limit oxidation. Finally the wine was racked into a tank. No fining occurred and a very coarse filtration was done, so as not to damage the fruit.