Hoopenburg Pinotage 2013



main variety	Pinotage	vintage	2013
analysis	alc: 14.5 | ph: 3.6 | rs: 2.9 | ta: 5.5		
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 coffee and chocolate.
Palate: Medium bodied. Fresh and fruity, along with a very fine grained mid-palate tannin.

blend information

100% Pinotage

food suggestions

Food suggestion will range from Springbok to carpaccio and salads.

in the vineyard

These grapes were selected from a high lying vineyard overlooking False Bay and the Stellenbosch hills.

about the harvest

The picking of these grapes were done when the grapes were at a ripe 25° Balling. Grapes were harvested in the earlier part of the morning to preserve freshness and fruit by the time we reach the cellar.

in the cellar

The Pinotage berries were gently crushed and destemmed into and open fermenter where it was cold macerated for seven days before fermentation started. The wine was then pressed and laid down to rest in French oak barrels for ten 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.