

Hoopenburg Pinotage 2000

main variety Pinotage

vintage 2000

analysis alc: 13.58 | ph: 3.76 | rs: 3.0 | ta: 6.8

type Red

producer Hoopenburg Wines

winemaker Ernst Gouws

wine of origin Coastal

tasting notes

A full-bodied, complex Pinotage with a lovely strawberry and raspberry nose underpinned by fragrant organic, woody whiffs. The palate is soft and fruity yet firm with a dry finish. Imminently drinkable on its own and will complement Ostrich Medallions with peppered pineapple and red wine sauce.

blend information

Pinotage

in the vineyard

The grapes for this wine were sourced from a vineyard in the Malmesbury area, well known for its production of premium red grapes. The climate is fresh and dry, with warm, sunny days and cool nights. The fertile, red soil is high in clay content, but well drained. The vines in this vineyard with its gentle slope are trellised. Careful canopy management ensured quality grapes.

about the harvest

The grapes were harvested fully ripe.

