

## Hoopenburg Chardonnay 2000 - Winemakers Selection

main variety Chardonnay

vintage 2000

analysis alc: 13.0 | ph: 3.36 | rs: 5.1 | ta: 6.20

type White

producer Hoopenburg Wines

winemaker Ernst Gouws

wine of origin Coastal

### tasting notes

Pale of hue, this Chardonnay has an open nose with a fresh, lemony fragrance and tart pineapple aromas and flavours. There is a hint of fatness on the finish from the lees contact, but a firm acidity make it a must with light, yet rich foods such as patÃ©s, smoked salmon, terrines or strongly flavoured, creamy cheeses.

### ageing potential

This wine should mature well for another 3 to 4 years.

### blend information

Chardonnay

### in the vineyard

The low yield and consistently moderate climate create ideal conditions for producing high quality wine.

### about the harvest

The grapes were harvested at 25Â° Balling in February 2000 from seven year old bush vine growing on Hoopenburg.

### in the cellar

The grapes were destalked and allowed overnight skin contact. After pressing the juice was left to settle before being inoculated with a specially selected yeast culture. The fermenting juice was transferred to new French Oak barrels and left on the lees for two months after fermentation was completed. The wine was racked and returned to the barrels for a further six months wood maturation.

