

Hoopenburg Merlot 1999

main variety Merlot		vintage 1999	
analysis	alc: 13.12	ph: 3.30	rs: 2.0 ta: 6.00
type Red		producer	Hoopenburg Wines
		winemaker	Ernst Gouws
		wine of origin	Coastal

blend information
Merlot

about the harvest
Grapes were harvested manually in small crates at full ripeness.

in the cellar
After destalking, the must fermented dry on the skins in one week. After malolactic fermentation was completed, the wine was left in the tank to settle. It was transferred to new French and American oak barrels to mature for fourteen months.