| Hoopenburg Rosé 2017 | |
|---|-----------------------------|
| main variety Cabernet Sauvignon | vintage 2017 |
| analysis alc: 12.0 ph: 3.24 rs: 2.4 ta: 5.2 | |
| type Rose | producer Hoopenburg Wines |
| style Dry | winemaker Helanie Olivier |
| | wine of origin Stellenbosch |
| | |

tasting notes

Nose: A delightfully bright and cheerful wine with notes of strawberry and Turkish delight. Palate: Clean acidity and a crisp dry finish.

blend information

100% Cabernet Sauvignon

in the vineyard

Made from 100% Cabernet Sauvignon grapes from the farm.

about the harvest

For each wine on the farm we select the grapes best suited for the style of wine we would like to produce. Some of our older Cabernet Sauvignon blocks have been known for lots of fruit but lacking in colour intensity we seek in our red wines. These are the blocks we harvest to make our Rose. Freshness and fruit is important for this wine.

n the cellar

After minimum skin contact the wine was cold fermented in stainless steel tanks.