



Hoopenburg The Guru Sauvignon Blanc 2018

main variety Sauvignon Blanc

vintage 2018

analysis alc: 13.5 | ph: 3.34 | rs: 1.5 | ta: 5.0

type White

producer Hoopenburg Wines

style Dry

winemaker Helanie Olivier

taste Fragrant

wine of origin Western Cape

body Light

tasting notes

Expect gooseberry, passion fruit and a touch of greenness. Good balance of fruit and acidity on the mid palate.

blend information

100% Sauvignon Blanc

in the vineyard

The grapes for this wine are sourced only from the coolest slopes in the Western Cape, enabling only the best Sauvignon grape flavours to be released into the wine.

about the harvest

The grapes were harvested by hand earlier this year into small 20kg cases. The grapes were then transported in the cool of the morning to the Hoopenburg cellar.

in the cellar

Here they were hand tipped into the press for a long three hour whole bunch pressing session. After this the juice was cold fermented for 3 weeks in stainless steel tanks. Once dry the wine was racked off its fermentation lees and aged for 6 months before being bottled.