



Hoopenburg Chardonnay 2018

main variety Chardonnay

vintage 2018

analysis alc: 12.34 | ph: 3.41 | rs: 2.1 | ta: 5.5 | va: 0.36

type White

producer Hoopenburg Wines

style Dry

winemaker Neil Hawkins

taste Fruity

body Medium

tasting notes

This Chardonnay is produced to be an elegant, medium bodied wine with an abundance of tropical fruit and lime flavours. An elegant style of wine, with just a touch of French oak on the palate. This wine has a lovely, fresh citrus character with hints of grapefruit and a pinch of creaminess.

blend information

100% Chardonnay

food suggestions

A versatile companion, this wine is at its best with seafood, light meals and salads, or as an after-dinner complement to olives and a variety of creamy cheeses.

in the vineyard

The grapes in this wine come solely from the thirteen year old bush vines surrounding the cellar.

about the harvest

The grapes were picked at 23.5° Balling.

in the cellar

The grapes were hand-tipped directly into the press without any crushing or de-stemming. Pressing of the grapes then took place for three hours, with the juice being naturally settled overnight. The following day a small percentage (5%) was put into French oak barrels, with the majority going into stainless steel. Fermentation took three weeks to finish. The wine was then immediately racked and left for twelve months to age on the fine lees. The barrel fraction was then blended with the fruity tank component and bottled with a light filtration.