



## Hoopenburg Integer Cabernet Sauvignon 2015

main variety Cabernet Sauvignon

vintage 2015

analysis alc: 13.0 | ph: 3.63 | rs: 1.0 | ta: 7.0

type Red

producer Hoopenburg Wines

style Dry

winemaker Neil Hawkins

taste Fragrant

wine of origin Stellenbosch

body Medium

### tasting notes

Multi-layered requires quiet contemplation to enjoy its gifts: graphite, creamy blackcurrants, sprinkling of mixed dry herbs.

### blend information

100% Cabernet Sauvignon

### in the vineyard

The fruit for this Cabernet Sauvignon come from solely from 15 year old Hoopenburg bush vines on the farm.

### about the harvest

The grapes were picked at 23° Balling.

### in the cellar

They were destemmed but not crushed to preserve the fruit. The grapes were fermented for 3 weeks on the skins before being pressed and laid to rest in new French oak barrels for 12 months, then 2nd fill for a further 18 months. Here the malolactic fermentation occurred. The wine was lightly fined and filtered before being bottled.