



## Hoopenburg Cabernet Sauvignon 2018

main variety Cabernet Sauvignon

vintage 2018

analysis alc: 14.5 | ph: 3.65 | rs: 3.0 | ta: 5.2

type Red

producer Hoopenburg Wines

style Dry

winemaker Helanie Olivier

taste Fruity

wine of origin Stellenbosch

body Medium

### tasting notes

Black currants, cassis and integrated oak nuances with a slight hint of tobacco. Medium bodied, long lingering tannins, cigar box.

### blend information

100% Cabernet Sauvignon

### in the vineyard

The grapes from this wine come solely from 15 year old Hoopenburg bush vines.

### about the harvest

The grapes were picked at 25° balling.

### in the cellar

The grapes 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 French oak barrels - 20% new and the balance went into 2nd and 3rd fill. Here the malolactic fermentation occurred. The wine was lightly fined and filtered before being bottled.