



Hoopenburg Integer Chardonnay 2018

main variety Chardonnay

vintage 2018

analysis alc: 13.5 | ph: 3.45 | rs: 2.5 | ta: 5.0

type White

producer Hoopenburg Wines

style Dry

winemaker Neil Hawkins

taste Fruity

wine of origin Stellenbosch

body Light

tasting notes

The nose is complex, fresh with lemon and citrus blossom. The palate is medium bodied, balanced with lingering limey texture rounded up with integrated oak.

blend information

100% Chardonnay

in the vineyard

The fruit for this Chardonnay comes from one of the oldest Chardonnay blocks on the farm.

about the harvest

Two pickings were done for this vintage - a quarter was picked at 22° Balling with the balance at 23.5° Balling.

in the cellar

The bunches were whole bunch pressed for 3 hours, settled naturally for 12 hours over night, then transferred to French oak for fermentation. Once completed the wine was aged on full ferment lees for 12 months with no malolactic, minimal battonage and no racking. A barrel selection was then done to make up the blend. 35% new, 30% 2nd fill and 35% 3rd fill.