



Hoopenburg Shiraz 2018

main variety Shiraz

vintage 2018

analysis alc: 14.70 | ph: 3.54 | rs: 2.9 | ta: 5.6

type Red

producer Hoopenburg Wines

style Dry

winemaker Helanie Olivier

taste Fragrant

wine of origin Stellenbosch

body Medium

tasting notes

Fruit forward, violets, perfume and flowers. Red fruit, plums, fresh, integrated tannins.

ageing potential

The wine can be enjoyed now and will age very well for the next 5 years.

blend information

100% Shiraz

food suggestions

This soft and palatable wine pairs well with a variety of medium to rare red meats, ox tail, goulash, casserole and venison.

in the vineyard

The origin of these grapes stems from a single block 10 year old bush-vine vineyard in the Stellenbosch region.

about the harvest

Harvesting took place late February at a balling of 25°.

in the cellar

Skin fermentation was allowed for three weeks, where-after pressing, malolactic fermentation and ageing in second- and thirdfill French oak barrels occurred. Light filtration and bottling followed afterwards.