



## Hoopenburg Merlot - 2018 Bush Vine

|  |                             |              |
|--|-----------------------------|--------------|
| main variety Merlot                                |                             | vintage 2018 |
| analysis alc: 14.27   ph: 3.53   rs: 2.6   ta: 5.3 |                             |              |
| type Red   | producer Hoopenburg Wines   |              |
| style Dry  | winemaker Helanie Olivier   |              |
| taste Fragrant                                     | wine of origin Stellenbosch |              |
| body Medium  |                             |              |

### tasting notes

Some of the best Merlots find their origins in Stellenbosch . Being cooler, the region gives the wine body and intensity. This wine is well rounded and smooth, well structured, with an abundance of red fruit. Soft, yet lingering tannins complete this beautiful wine.

### ageing potential

The wine can be enjoyed now and will age very well for the next 3 years.

### blend information

100% Merlot

### food suggestions

This soft and palatable wine pairs well with a variety of red meats, cold meats and carpaccio. It is great with pasta dishes and delicious with crab curry.

### in the vineyard

The origin of these grapes stems from a 12 year old bush-vine vineyard in the Stellenbosch region. Harvesting took place at a balling of 24°.

### in the cellar

Crushed and destemmed berry fermentation was allowed for sixteen days in stainless steel tanks, where-after pressing and ageing in French oak barrels (20% new, the rest second- and third-fill) occurred for 20 months. Minimal filtration and bottling followed afterwards.