

Hoopenburg The Guru Sauvignon Blanc 2021 main variety Sauvignon Blanc vintage 2021 analysis alc: 13.5 | ph: 3.34 | rs: 1.5 | ta: 5.0 type White producer Hoopenburg Wines style Dry winemaker Anton Bothma taste Fragrant wine of origin Western Cape body Light

tasting notes

Expect gooseberry, passion fruit and a touch of greenness. Good balance of fruit and acidity on the mid palate.

blend information

100% Sauvignon Blanc

in the vineyard

The grapes for this wine are sourced only from the coolest slopes in the Western Cape, enabling only the best Sauvignon grape flavours to be released into the wine.

about the harvest

The grapes were harvested by hand earlier this year into small 20kg cases. The grapes were then transported in the cool of the morning to the Hoopenburg cellar.

in the cellar

Here they were hand tipped into the press for a long three hour whole bunch pressing session. After this the juice was cold fermented for 3 weeks in stainless steel tanks. Once dry the wine was racked off its fermentation lees and aged for 6 months before being bottled.