



HOOPENBURG WINES



Integer Methode Cap Classique Rose 2020

ORIGIN

The fruit for the wine were all from our own Pinot Noir vineyards at Hoopenburg

VINIFICATION

Grapes for this wine were harvested at 19 Balling. The timing of picking is crucial to ensure that we do not only get the fresh and crisp taste expected from in a Method Cap Classique but also an abundance of fruit. Wine will spend between 12 and 15 months in the bottle after secondary fermentation before we disgorge.

WINEMAKERS TASTING NOTES

A typical light pink salmon color we all love with a very fine, lively mousse. The nose has anything from strawberry, pomegranate and raspberry flavor complimented by a lively palate and a balanced finish. Hoopenburg MCC Rose will complement wide range foods from cheese, seafood, salads and pastries.

ANALYSIS

Alcohol	12.06
Residual sugar	1.5
Total acid	5.7
pH	3.30