



Hooiwijn, literally 'straw wine' in Afrikaans, where bunches of grapes are placed on racks covered by straw and twice a week turned by hand.

TAUSTING NOTE

Luminous, pale gold in colour, with an expressive aroma of dried apricots, mango, and honeycomb. Subtle hints of nutmeg and clove add complexity to the pure fruit. Sweet with a finely balanced acidity that lifts the palate without diluting the intensity of the fruit. Layered fruit flavours of kumquat preserve, bruised apple and roasted almonds bring richness, with an endless finish of dried apricot

VINIFICATION DETAILS

Grapes are harvested on six dates and left on straw mats for 3 weeks to dry. This allows sugars and acids to concentrate, and flavours to fully develop. Grapes are destemmed and gently pressed before being transferred into a barrel for fermentation. The fermentation process is stopped by filtration when the wine reaches an alcohol level of approximately 10%. Hooiwijn is matured in seasoned 500l French oak barrels for 6 months before being bottled.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
10.7	224.4
pH	Acidity
3.46	8.1

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Chenin Blanc	Partial	Half bottle	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Duran Cornhill	Bentonite	Cork	Piekenierskloof	Yes