



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

TASTING NOTE

Distinctive notes of dried apricots, marmalade and honeysuckle are prominent on the nose. Complexity builds on the palate with flavours of mango, beeswax, and salted caramel. Rich on entry, with well-integrated acidity that lifts the palate and provides a clean, fresh finish of intense apricot.

VINIFICATION DETAILS

Grapes are harvested over 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.

AWARDS

Platter: 93 pts

TECHNICAL ANALYSIS

Alcohol Residual sugar

10.6 205.5

pH Acidity

3.60 7.9

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

Yes



Bottle Size

Half bottle



Vegetarian

Yes



Winemaker

Duran Cornhill



Fining Agent

Bentonite



Closure

Cork



Region

Piekenierskloof



Vegan

Yes