



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

Pale gold in colour with intense aromas of orange blossoms, apricots and candied orange peel. A luscious wine with good acidity that lifts the palate and gives definition to complex flavours of orange marmalade, beeswax, quince and preserved cumquats, culminating in a clean, honeyed finish.

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
10.3	202.6
pH	Acidity
3.17	10.4

AWARDS

Platter: 93 pts

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

Yes



Bottle Size

Half bottle



Vegetarian

Yes



Fining Agent

Bentonite



Closure

Cork



Region

Piekenierskloof



Vegan

Yes