

Vintage 2020

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

Glowing gold in colour, showing aromas of marmalade, apricot, orange blossom, and subtle mineral notes of terracotta pots. Delicate yet complex on the palate, with candied orange peel, dry rooibos tea, and crème caramel complimented with a lifting acidity. Elegant, with velvety sweetness that balances the fresh acidity.

VINIFICATION DETAILS


Grapes are harvested at optimal ripeness and left on straw mats for 3 weeks to dry. This allows sugars and acids to concentrate, and flavour compounds 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 225l & 300l French oak barrels for 6 months before being bottled. Only 3685 bottles were made.



TECHNICAL ANALYSIS

Alcohol	Residual sugar
9.8	248.0
pH	Acidity
3.32	8.7

ATTRIBUTES

 Origin South Africa	 Variety Chenin Blanc	 Malolactic Fermentation No	 Bottle Size Half bottle	 Vegetarian Yes
 Fining Agent Bentonite	 Closure Cork	 Region Piekenierskloof	 Vegan Yes	