



# OPSTAL

## ESTATE WINE

### *OPSTAL ESTATE* *HANEPOOT 2016*

#### CULTIVARS

100% Hanepoot

#### NOTES FROM THE WINEMAKER

Floral & lemon flavours complement the intensity of this Hanepoot. We try to emphasize the elegance of this cultivar in our dessert wine and hence try not to over-concentrate the sticky sweet palate. This wine will age beautifully for 10+ years.

#### PAIRS WELL WITH

These grapes come from a vineyard planted in 1987, the last plantings still supervised by the late Attie Louw, 5th generation on Opstal Estate.

#### WINEMAKING

After receiving the hand-picked grapes in the afternoon, they are crushed, destemmed and left in the press overnight for 10 hours of skin contact. This allows for the beautiful muscat flavours to be extracted into the juice, which is then fortified with spirits to stop fermentation and preserve the intense muscat characteristics.



#### AWARDS

##### **John Platter's Wine Guide**

Our Hanepoot has been awarded 4\* in the Platter Guide for the last 4 years

#### ANALYSIS

Alcohol % (V/V)	16.1
Residual Sugar (g/l)	170
Total Acidity (g/l)	3.8
pH	3.23