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HOGAN
— WINES —

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Hogan Chenin blanc 2016

Wine of Origin: Swartland

Technical analysis

pH: 3.39
TA: 5.2 g/l
RS: 2.1 g/l
Alc: 14%

Vinification and viticultural details

The Chenin blanc grapes were handpicked towards the end January from 40 year old, bush vines, planted on decomposed granite from Joubertskloof in Swartland, delivering only 2 tons/ha. The vineyard block is irrigated and is south-east facing which contributes to the favourably low pH. After picking, the grapes were then cooled overnight to 8 degrees celcius and hand-sorted the next day followed by a gentle whole bunch press. No sulphur or any other additions were made to the must at pressing. Natural fermentation took place in 225L and 300L French oak barrels followed by natural malolactic fermentation (after which the wine received the first sulphur addition). The wine was racked off the gross lees in October 2016. It was then matured on the fine lees until bottling at the end of the year. No acid additions were made to this wine: maintaining the natural acidity is one of the key components in the making of this wine as well as the goal to produce a site-specific, vintage driven wine through minimal intervention.

Tasting notes

Beautifully rich and concentrated with pear, white peach and honey on the nose. More citrus on the palate with quince, tangerine and hint of ginger. Wonderful complex depth of flavour and with a lingering minerality on the finish.

Awards/Ratings

#Winemag rating: May 2017: 91/100

<http://winemag.co.za/hogan-new-releases/>

Tim Atkin South Africa 2017 Special report: September 2017
Rating: 93/100

2018 South African Platter's Wine Guide: 93/100