

Hogan Divergent 2015

Wine of Origin: Coastal Region

Technical analysis

pH: 3.7
TA: 5.1 g/l
RS: 1.45 g/l
Alc: 13.5%

Vinification and viticultural details

The Divergent blend comprises of 34% Carignan, 33% Cinsaut and 33% Cabernet Sauvignon. The Carignan was picked first towards the end of January from 12 year old, unirrigated bush vines from Wellington. The Cinsaut, from the Helderberg region, was then picked in mid – February. These are 40-year old, unirrigated bush vines. Lastly, the Cabernet Sauvignon was picked mid-March from 16-year old trellised and irrigated vines from the Stellenbosch region (Polkadraai)

All components were crushed and destemmed (except for the Cinsaut which was 30% whole bunch) and naturally fermented. After fermentation the different varietals were pressed and kept separate in 225L barrels. In June the barrels were first racked and the Divergent blend was then made up after which the wine spent a further 6 months in barrel until bottling at the end of the year.

Tasting notes

The nose shows lovely cherry and plum fruit, floral character, spice and freshness. Nicely textured with fresh acidity and soft tannins. Fine and expressive with wonderful purity.

Awards/Ratings

Jamie Goode: April 2016: 94/100

www.wineanorak.com/wineblog/south-africa/in-south-africa-new-releases-from-craven-intellego-and-hogan

#WineMagRating: April 2016: 90/100

www.winemag.co.za/hogan-chenin-blanc-2015/

Tim Atkin South Africa 2016 Special Report: September 2016
Rating: 93/100