



DU PREEZ ESTATE

ESTATE WINE

DU PREEZ ESTATE HANEPOOT

Vintage: 2009

Blend

Cultivars: 100% Hanepoot

Vineyards

Area: Breedekloof area/Western Cape

Vines per hectare: 3360 vines/ha

Irrigation: Yes

Age of vines: Ranges from 10 to 25 years.

Rootstock: R99, R10, US 8 - 7

Soil types: Alluvial

Weather

Cold winters with an average of 500ml of rain per year. Summers are dry but afternoon winds cool down the vines.

Harvesting

Mid to end March. Yields per hectare: 15tons per hectare.

Cellar

Balling: 25°B

Time on lees: 12 months

Fortified after 48 hours skin contact.

Wine

Colour: Gold

Bouquet: Ripe honey flavours with mingling taste of vanilla, apricot & liquorice.

Taste: Full-bodied and very soft. Hints of apricot, raisins & honey

Serving suggestion: Serve with curry, cheese platters or as an after-dinner treat.



Official Analysis Laboratory Report

Alcohol Vol%	15.01
Residual Sugar g/l	178.5
Volatile acidity g/	0.48
pH	3.38
	3.54