

Dwarsriviershoek farm
Banhoek
Stellenbosch
7600
South Africa



HOGAN
— WINES —

PO Box 2226
Dennesig 7601
+27 (0)21 8851275
jocelyn@mweb.co.za
www.hoganwines.co.za

Hogan Chenin blanc 2018

Wine of Origin: Swartland

Technical analysis

pH: 3.20
TA: 6.1 g/l
RS: 1.5 g/l
Alc: 13.5%

Vinification and viticultural details

The Chenin blanc grapes were handpicked in early February from old, bush vines, planted on decomposed granite from Joubertskloof in Swartland, delivering only 2 tons/ha (11hL/ha). The vineyard block is irrigated and is 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 2018. 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

Aromas of white peach, poached pears, fresh lemon, a hint of herbs and jasmine floral notes. Wonderful complex depth of flavour and fresh acidity before a salty finish.

Awards/Ratings

Tim Atkin South Africa 2018 Special report: September 2019: 93/100
Winemag.co.za: Christian Eedes October 2019: 95/100
Platter's Guide 2020: 93 points (4.5 stars)