



2017 DIVERGENT RED

STELLENBOSCH & WELLINGTON * SOUTH AFRICA



Hogan Wines is a small, family-run business. After seven years of working with various wineries in the Cape and overseas, winemaker Jocelyn Hogan Wilson teamed up with her parents, Dunstan and Trish Hogan, to produce wines in a cellar in the Banhoek Valley. In selecting vineyards, Hogan looks for older vines which tell the story of the vintage through their well-established root systems, gnarled trunks and lower yields.

VITICULTURE/VINIFICATION

An exceptional vintage expressing greater variation between night and day temperature during the ripening stage gave the color and flavor formation an extra boost. The generally dry season resulted in very healthy vineyards with limited occurrence of pests, diseases or rot.

TASTING NOTES

A very expressive nose of red cherries, plums, sweet blackcurrant, star anise and forest floor. A wine of lightness and elegance but also of substance. The Carignan was picked first towards the end of January from 14 year old, unirrigated bush vines from Wellington. The Cinsaut, from the Helderberg region, was then picked in mid – February. These are 42-year old, unirrigated bush vines. Lastly, the Cabernet Sauvignon was picked early-March from 18-year old trellised and irrigated vines on 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 made up in July after which the wine spent a further 4 months in barrel until bottling at the end of the year.

TECHNICAL INFORMATION

VARIETALS:	34% Cabernet Sauvignon, 34% Cinsaut, and 32% Carignan
ALC:	14%
RS:	2 g/L
TOTAL ACIDITY:	5.4 g/L
TOTAL SULPHUR:	84 mg/L
pH:	3.6

