

Koopmanskloof Chenin Blanc 2006

Koopmanskloof Chenin blanc is a full bodied wine with fresh, ripe fruit flavours and concentrated, lingering aftertaste.

This wine can be enjoyed with a variety of seafood or salads.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Koopmanskloof

winemaker : Louwtjie Vlok

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 3.08 g/l pH : 3.57 ta : 4.45 g/l va : 0.34 g/l
so2 : 101.00 mg/l

type : White

pack : Bottle closure : Cork

in the vineyard : Koopmanskloof Vineyards and its wine making tradition date back to 1777. Owner, Stevie Smit, set aside 98 ha of his farm as a fynbos reserve and started the Vineyard Trail - a 24 km walk through vineyards and mountain heath along the ridge of the Bottelary Hills. Adding to the outdoor experience, the 'Berghut' was build in 1983, situated on Koopmanskloof hills, overlooking the beautiful Cape Winelands.

Origin: Stellenbosch

Ward: Bottelary Hills

Soil type: Loam sand and broken granite

Irrigation: Dry land and sprinckle once at the end of November or at the beginning of December

Vineyards: Bush vine against Bottelary Hills; east-west row direction

Tons/ha: 6,5 ton/ha

Yeast: Vin 7

about the harvest: Harvest grapes at 22 - 23°B (Balling).

