

Koopmanskloof Sauvignon Blanc 2006

This full flavoured Sauvignon blanc has a tropical fruit character with a pleasant touch of herbasceousness.

This elegant wine goes well with chicken dishes or seafood. Will also be enjoyed with pasta dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Koopmanskloof

winemaker : Louwtjie Vlok

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 3.34 g/l pH : 3.56 ta : 4.42 g/l va : 0.32 g/l so2 : 104 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: Ferricreot

Irrigation: Drip irrigation

Vineyards: Bush vine against Bottelary Hills; 23 years old with east - west row direction.

Tons/ha: 9,8 ton/ha

Yeast: Vin 7

about the harvest: Harvest grapes at 22.00Â°B(Balling).

in the cellar : Skin contact for 3 hours during pressing. This is a slow procedure at low pressure.

