

## Koopmanskloof Sauvignon Blanc 2008

This elegant wine has rich nettle, green fig and herbaceous aromas and beautifully structured undertones of asparagus with a long zesty and succulent finish.

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 : 13.00 % vol    rs : 1.25 g/l    pH : 3.45    ta : 5.30 g/l    va : 0.32 g/l    so2 : 104 mg/l

**type :** White    **style :** Dry

**pack :** Bottle    **closure :** Screwcap

**in the vineyard :** The vineyards are planted on Ferricret against the Bottelary Hills under drip irrigation. The bush vines are 24 years old with an east-west row direction.

**about the harvest:** The grapes are harvested at 22.00° B with an average yield of 9.5 tons/ha.

**in the cellar :** Skin contact for 3 hours during pressing. This is a slow procedure at low pressure. Inoculated with Vin 7, Vin 13 & NT 116 yeast strains.

