

Koopmanskloof Chenin Blanc 2008

Veritas 2008 - Bronze

This wine is intense with lime, quince and lush tropical fruit flavours. It has a delicate pineapple aroma and a clean, brisk scrumptious finish.

This wine can be enjoyed with a variety of seafood, salads or pasta dishes, or on its own.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Koopmanskloof

winemaker : Louwtjie Vlok

wine of origin : Coastal

analysis : alc : 13.00 % vol rs : 2.33 g/l pH : 3.56 ta : 5.17 g/l va : 0.30 g/l so2 : 95.00 mg/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

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in the vineyard : This wine is made from 100% bush vine, which is planted on Loam Sand and Broken Granite against the Bottelary Hills with an east-west row direction. It is managed as Dry Land, and sprinkled once towards the end of November or at the beginning of December.

about the harvest: The grapes are harvested at 23° B with an average yield of 7 tons/ha.

in the cellar : Skin contact only during separation from skins. Settling of juice over night in wine tanks. Juice removed from lees after settling and taken to fermentation tanks to be inoculated with Vin 7, Vin 13 & NT 116 wine yeasts for fermentation. Cold fermentation for 2-3 weeks at 12° - 14° C temperature.

