

Koopmanskloof Chenin Blanc 2007

This wine is fresh and delicate with fruity aromas, a lingering finish and a hint of wood.

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

variety : Chenin Blanc | 100% Chenin Blanc

winery : Koopmanskloof

winemaker : Louwtjie Vlok

wine of origin : Coastal

analysis : alc : 13.00 % vol rs : 1.02 g/l pH : 3.65 ta : 5.29 g/l va : 0.28 g/l so2 : 108.00 mg/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

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. Wood contact with French & American oak for 3 months.

