

Koopmanskloof Sauvignon Blanc 2007

This elegant wine has herbaceous aromas of freshly-cut grass, gooseberries and herbs. It has lively fruit flavours with a lingering aftertaste.

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 : 1.04 g/l pH : 3.65 ta : 5.30 g/l va : 0.21 g/l so2 : 107 mg/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : The vineyards are planted on Ferricret against the Bottelary Hills under drip irrigation. The bush vines are 23 years old with an east-west row direction.

about the harvest: The grapes are harvested at 22.00° B with an average yield of 8.5 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.

