

## Koopmanskloof Sauvignon Blanc 2010

This Sauvignon blanc has delicate greenpepper, minty aroma with prominent asparagus on the nose. Beautiful structured with a long, 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 :** Stellenbosch

**analysis :** alc : 12.50 % vol    rs : 2.92 g/l    pH : 3.64    ta : 4.90 g/l    va : 0.18 g/l    so2 : 102.00 mg/l

**type :** White    **style :** Dry

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

**in the vineyard :** Soil type: Ferricreet

Irrigation: Drip irrigation

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

**Koopmanskloof Vineyards** and its wine making tradition date back to 1777. The name depicts the profession and location of an indigenous community who embraced fair trade with the first European ships to visit the Cape of Good Hope during the 16th century. Koopmans is Dutch for trader and 'Kloof' is a Ravine.

Late 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 built in 1983, situated on Koopmanskloof hills, overlooking the beautiful Cape Winelands.

**about the harvest:** The grapes are harvested at 22.00° Balling with an average yield of 9.0 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.

