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Koopmanskloof Chenin Blanc 2010

Ripe, tropical fruits with prominent pineapple / apple flavours on the nose. Full bodied with a soft balanced 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 : Stellenbosch
analysis : **alc :** 13.00 % vol **rs :** 3.87 g/l **pH :** 3.82 **ta :** 5.28 g/l **va :** 0.38 g/l **so2 :** 124 mg/l
type : White **style :** Dry
pack : Bottle **closure :** Screwcap

in the vineyard : Soil type: Loam sand and broken granite
Irrigation: Dry land and sprinkled once at the end of November or at the beginning of December
Vineyards: Bush vine against Bottelary Hills; east-west row direction

Koopmanskloof Vineyards and its wine making tradition date back to 1777.The name depict the profession and location of an indigenous community who embrased 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 build in 1983, situated on Koopmanskloof hills, overlooking the beautiful Cape Winelands.

about the harvest: The grapes are harvested at 23° B with an average yield of 8.0 tons/ha.

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