

## 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 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 23° B with an average yield of 8.0 tons/ha.

**in the cellar :** Skin contact only during separation from skins. Settling of juice overnight in wine tanks. Removed juice from 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.

