

Koopmanskloof GEPA Chenin Blanc 2009

This Chenin blanc has a delicate pine-apple aroma on the nose.

To be enjoyed with a variety of seafood or salads.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Koopmanskloof

winemaker : Louwtjie Vlok

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 5 g/l pH : 3.76 ta : 5.4 g/l va : 0.35 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Ward: Bottelary Hills

Soil Type: Loam sand and Broken granite

Irrigation: Dry land, sprinkle once at the end of November or at the beginning of December.

Vineyards: Bush vine against Bottelary Hills; east-west row direction

about the harvest: Harvest grapes at 23° B.

in the cellar : Skin contact only during separation from skins. Settling of juice over night in wine tanks. Remove juice from lease after settling. Juice taken to fermentation tanks to be inoculated with selected wine yeast for fermentation. Cold fermentation for 2-3 weeks at 12°C -14°C temperature.

