

Koopmanskloof GEPA Sauvignon Blanc 2009

This Sauvignon blanc has delicate green-pepper, minty aroma on the nose.

To be enjoyed with a variety of seafood or salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Koopmanskloof

winemaker : Louwtjie Vlok

wine of origin : Stellenbosch

analysis : **alc** : 13 % vol **rs** : 4.3 g/l **pH** : 3.59 **ta** : 5.5 g/l **va** : 0.40 g/l

type : White **style** : Dry

pack : Bottle **closure** : Screwcap

in the vineyard : Ward: Bottelary Hills

Soil Type: Ferricret

Irrigation: Drip irrigation

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

about the harvest: Harvest grapes at 22° B.

in the cellar : Skin contact only during pressing. This is a very slow procedure at low pressure. 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

