

## Koopmanskloof Chenin Blanc 2011

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Tropical fruits with pineapple/ guava flavours on the nose.

This wine can be enjoyed with a variety of seafood or salads.

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**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Koopmanskloof

**winemaker** : Louwtjie Vlok

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.50 % vol **rs** : 3.10 g/l **pH** : 3.70 **ta** : 5.60 g/l **va** : 0.29 g/l **so2** : 117.0 mg/l

**type** : White **wooded**

**pack** : Bottle **closure** : Cork

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**in the vineyard** : 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 build in 1983, situated on Koopmanskloof hills, overlooking the beautiful Cape Wine lands.

Origin: Stellenbosch

Ward: Bottelary Hills

Soil Type: Broken Granite

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

**about the harvest**: Harvest grapes at 22.50° B (Balling).

**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.

Yeast: NT2000 & Vin 7