

Koopmanskloof Sauvignon Blanc / Semillon 2011

Asparagus and lime with hints of peach, yet soft on the palate. Beautiful structured with a long succulent finish.

This wine can be enjoyed on its own, or with a variety of salads and seafood dishes.

variety : Sauvignon Blanc | 70% Sauvignon Blanc, 30% Semillon

winery : Koopmanskloof

winemaker : Stephan Smit

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 4.3 g/l pH : 3.53 ta : 5.5 g/l

type : White **style :** Dry **body :** Soft **wooded**

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Soil type: Ferricret

Irrigation: Drip irrigation

Vineyards: Bushvine against Bottelary Hills, east-west row direction

about the harvest: Grapes chosen from bushvine Sauvignon Blanc and Semillon.

Harvested in the early mornings.

in the cellar : Skin contact allowed only during separation process. Settled individually in stainless steel tank over night. Fermentation at temperatures of 13 - 15 degrees Celsius for approximately two weeks, inoculated with selected dried yeast. The two varietals were blend afterwards according to taste and balance to ensure the best quality product in bottle.

