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Koopmanskloof Chardonnay 2012

Pale straw color. Lively tropical aromas of citrus lime and orange blossoms on the nose. Unwooded style. Palate shows excellent concentration of varietal characters with a satisfying finish, due to extended lees contact after primary fermentation. A truly well balanced, easy drinking fruit driven style.

Enjoy on its own, or with Kingklip or a variety of chicken dishes.

variety : Chardonnay | 100% Chardonnay
winery : Koopmanskloof
winemaker : Stephan Smit
wine of origin : Western Cape
analysis : **alc :** 13.0 % vol **rs :** 4.2 g/l **pH :** 3.45 **ta :** 6.0 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Soil Type: Sandy-Loam
Irrigation: Drip irregation
Vineyards: Trellised against the Bottelary Hills; east-west row direction
Varietals: Chardonnay
Tons/ha: 6.5 ton/ha
Yeast: NT116

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.

about the harvest: Harvest grapes at 23° 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 - 14°C temperature.