

## Koopmanskloof Chardonnay 2011

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This Chardonnay is a full flavoured wine, yet balanced, with hints of lemon on the nose.

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

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**variety** : Chardonnay | 100% Chardonnay

**winery** : Koopmanskloof

**winemaker** : Louwtjie Vlok

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.50 % vol   **rs** : 4.20 g/l   **pH** : 3.44   **ta** : 6.80 g/l   **va** : 0.33 g/l   **so2** : 137 mg/l

**type** : White   **style** : Dry   **taste** : Herbaceous

**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.

Soil Type: Sandy-Loam

Irrigation: Drip irrigation

Vineyards: Trellised against the Bottelary Hills; east-west row direction

Varietals: Chardonnay

Tons/ha: 6.5 ton/ha

Yeast: NT116

**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.