

Koopmanskloof Sauvignon Blanc 2011

A Symphony of tropical flavours with a touch of crispy mint.

This elegant wine goes well with chicken, seafood or pasta dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Koopmanskloof

winemaker : Louwtjie Vlok

wine of origin : Stellenbosch

analysis : **alc** : 13.50 % vol **rs** : 3.90 g/l **pH** : 3.58 **ta** : 5.30 g/l **va** : 0.21 g/l **so2** : 104.00 mg/l

type : White **style** : Dry

pack : Bottle **closure** : Screwcap

in the vineyard : Soil type: Ferricreet

Irrigation: Drip irrigation

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

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 built in 1983, situated on Koopmanskloof hills, overlooking the beautiful Cape Winelands.

about the harvest: The grapes are harvested at 22.00° Balling with an average yield of 9.0 tons/ha.

in the cellar : Skin contact only during separation from skins. This is a 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.