

## Koopmanskloof Chenin Blanc 2012

Pale straw color. Ripe tropical fruit aromas on the nose, with succulent tastes of guava and fresh green apple on the palate. Crisp and balance finish.

This wine can be enjoy on its own, or with snoek pate and a variety of salads.

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

**winery** : Koopmanskloof

**winemaker** : Stephan Smit

**wine of origin** : Stellenbosch

**analysis** : alc : 12.5 % vol    rs : 3.7 g/l    pH : 3.5    ta : 5.8 g/l

**type** : White    **style** : Dry    **body** : Full    **taste** : Fruity

**pack** : Bottle    **closure** : Screwcap

**in the vineyard** : Soil type: Broken granite

Irrigation: Dry land

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

**Koopmanskloof Vineyards** and its wine making tradition date back to 1777. The name depict 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 Winelands.

**about the harvest**: The grapes are harvested at 22° B with an average yield of 6.0 tons/ha.

**in the cellar** : Skin contact only during separation from skins. Settling of juice over night in wine tanks. Removed juice form lees after settling. Juice taken to fermentation tanks to be inoculated with Vin 7, Vin 13 and NT 116 wine yeasts for fermentation. Cold fermentation for 2 - 3 weeks at 12° - 14° C temperature.

