

Koopmanskloof Bushvine Chenin Blanc 2011

Pale straw color. Ripe tropical fruit aromas on the nose. Expressive varietal characters following through on the palate, such as apple, pineapple, guava and passion fruit. Full bodied wine, beautifully balanced with a lingering finish due to extended lees contact.

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

variety : Chenin Blanc | 100% Chenin Blanc

winery : Koopmanskloof

winemaker : Stephan Smit

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 4.2 g/l pH : 3.55 ta : 5.2 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: Bushvine against Bottelary Hills; east-west row direction

in the cellar : Grapes chosen from bushvine Chenin Blanc blocks. Skin contact allowed only during separation process, settled in stainless steel tank over night. Inoculation with selected dried yeast (a wild strain), fermented at temperatures of 13 - 15 degrees Celsius for approximately three weeks. Extended lees contact for another two months allowed.

