

## Koopmanskloof Sauvignon Blanc 2013

Koopmanskloof Sauvignon Blanc is a pale straw colour. Gooseberries and lemon grass on the nose, while the palate offers beautiful passion fruit and other tropical aromas. Just a touch of green notes to complete a well-balanced wine with excellent expressive varietal characters. Crisp, long succulent finish.

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

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Koopmanskloof

**winemaker** : Stephan Smit

**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.5 % vol **rs** : 3.5 g/l **pH** : 3.45 **ta** : 6.0 g/l

**type** : White **style** : Dry

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

Michelangelo CCL Label International Wine Awards 2012 - Silver

**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 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 23° Balling with an average yield of 8.0 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.