

## Koopmanskloof Bushvine Chenin Blanc 2012

Pale straw colour. Expressive fruit aromas on the nose, following through on the palate. Apple, pineapple and passion fruit, with a touch of guava. Beautifully balanced wine with a complex mouth feel due to extended lees contact, still good natural acidity to give it a crispy finish.

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

**winery** : Koopmanskloof

**winemaker** : Stephan Smit

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.5 % vol **rs** : 4.0 g/l **pH** : 3.40 **ta** : 5.8 g/l

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

**pack** : Bottle **size** : 0 **closure** : Screwcap

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

Irrigation: Dry land

Vineyards: Bushvine against Bottelary Hills; 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**: Fruit harvested at 22° Balling.

Yield: 6t/ha

**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.