

Peacock Tail Sauvignon Blanc 2012

Vibrant Sauvignon Blanc with zingy grapefruit notes and a delicious savoury warmth that builds to herbs, lime and mouthwatering acidity on the finish. The purity and intensity of the flavour comes from gnarly 25 year old bush vines.

Zesty and delicious to drink on its own, or with lemon or coriander chicken. Spicy couscous salads, or an array of flavoursome canapés. Great with lightly battered cod and chips too.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Koopmanskloof

winemaker : Stephan Smit

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 2.0 g/l pH : 5.4 ta : 6.0 g/l

type : White **style :** Dry

pack : Bottle **size :** 0 **closure :** Cork

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: Fruit harvested at 22 degrees Balling.

Yield: 8t/ha

in the cellar : Skin contact only during separation from skins. Settling of juice over night in wine tanks. Removed juice from 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.