

## Koopmanskloof Chardonnay 2013

Pale straw color. Lively tropical aromas of citrus lime and orange blossoms on the nose. Unwooded style. Palate shows excellent concentration of varietal characters with a satisfying finish, due to extended lees contact after primary fermentation. A truly well balanced, easy drinking fruit driven style.

Enjoy on its own, or with Kingklip or a variety of chicken dishes.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Koopmanskloof

**winemaker :** Stephan Smit

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol rs : 4.0 g/l pH : 3.5 ta : 5.9 g/l

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

**pack :** Bottle **size :** 750ml **closure :** Screwcap

**in the vineyard :** Soil Type: Sandy-Loam

Irrigation: Drip irrigation

Vineyards: Trellised against the Bottelary Hills; east-west row direction

Varietals: Chardonnay

Tons/ha: 6.5 ton/ha

Yeast: NT116

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 23° Balling.

Yield:

**in the cellar :** Skin contact only during separation from skins. Settling of juice overnight in wine tanks. Remove juice from lease after settling. Juice taken to fermentation tanks to be inoculated with selected wine yeast for fermentation. Cold fermentation for 2 - 3 weeks at 12° - 14°C temperature.

