

## Koopmanskloof Chenin Blanc 2014

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.

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

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

**winery :** Koopmanskloof

**winemaker :** Stephan Smit

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol    rs : 4.0 g/l    pH : 3.50    ta : 6.1 g/l

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

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

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

Irrigation: Dry land

Vineyards: Bush vine 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 23° Balling.

Yield: 9t/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.

