



Koopmanskloof

Chardonnay

Technical Analysis

Winemaker:	Stephan Smit
Main Variety:	Chardonnay
Alcohol:	13 % vol
PH:	3.5
RS:	4.0 g/l
TA:	6.4 g/l
Balling:	23 ° g/l
Yield:	10 ton/H
Appellation:	Stellenbosch

Characteristics

Type:	White
Style:	Dry

Tasting Notes

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

Blend Information

100% Chardonnay

Food Suggestions

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

In the Vineyard

Soil type:	Sandy-Loam
Irrigation:	Drip irrigation
Vineyards:	Trellised against Bottelary Hills; east-west row direction.

About the Harvest

Wine grapes harvested at 23 degrees Balling.

In the Cellar

Skin contact only during separation from skins. Settling of juice over night 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.

