



Koopmanskloof

Chenin Blanc

AWARDS: Michelangelo International Wine Awards 2017: Gold Medal

Technical Analysis

Winemaker:	Stephan Smit
Main Variety:	Chenin Blanc
Alcohol:	13 % vol
PH:	3.5
RS:	4.0 g/l
TA:	6 g/l
Balling:	23 ° g/l
Yield:	10 ton/H
Appellation:	Stellenbosch

Characteristics

Type:	White
Style:	Dry

Tasting Notes

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.

Blend Information

100% Chenin Blanc

Food Suggestions

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

In the Vineyard

Soil type:	Broken granite
Irrigation:	Dry land
Vineyards:	Bush vine 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. 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.

