



# Koopmanskloof

## *Sauvignon Blanc*

### *Technical Analysis*

<b>Winemaker:</b>	Stephan Smit
<b>Main Variety:</b>	Sauvignon Blanc
<b>Alcohol:</b>	13.5 % vol
<b>PH:</b>	3.4
<b>RS:</b>	4.0 g/l
<b>TA:</b>	6.5 g/l
<b>Balling:</b>	23 ° g/l
<b>Yield:</b>	10 ton/H
<b>Appellation:</b>	Stellenbosch

### *Characteristics*

<b>Type:</b>	White
<b>Style:</b>	Dry

### *Tasting Notes*

Pale straw colour. Gooseberries and lemongrass on the nose, while the palate offers beautiful passion fruit and other tropical aromas. Just a touch of green notes to complete a well-balanced wine with excellent expressive varietal characters. Crisp, long succulent finish.

### *Blend Information*

100% Sauvignon Blanc

### *Food Suggestions*

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

### *In the Vineyard*

<b>Soil type:</b>	Broken Granite
<b>Irrigation:</b>	Dry land
<b>Vineyards:</b>	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 overnight 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.

