



Koopmanskloof

Sauvignon Blanc

Technical Analysis

Winemaker:	Stephan Smit
Main Variety:	Sauvignon Blanc
Alcohol:	12.5 % 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. 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

Soil type:	Ferricreet
Irrigation:	Drip irrigation
Vineyards:	Bush vine against Bottelary Hills; 23 years old with 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.

