



Koopmanskloof Chenin Blanc 2012

main variety Chenin Blanc

vintage 2012

analysis alc: 12.5 | ph: 3.5 | rs: 3.7 | ta: 5.8

type White

producer Koopmanskloof

style Dry

winemaker Stephan Smit

taste Fruity

wine of origin Stellenbosch

body Full

tasting notes

Pale straw color. Ripe tropical fruit aromas on the nose, with succulent tastes of guava and fresh green apple on the palate. Crisp and balance finish.

blend information

100% Chenin Blanc

food suggestions

This wine can be enjoy on its own, or with snoek pate and a variety of salads.

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

The grapes are harvested at 22° B with an average yield of 6.0 tons/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.