



Koopmanskloof Sauvignon Blanc 2016

main variety Sauvignon Blanc

vintage 2016

analysis alc: 13.5 | ph: 3.45 | rs: 3.8 | ta: 6.2

type White

producer Koopmanskloof

style Dry

winemaker Stephan Smit

taste Fruity

wine of origin Stellenbosch

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 a variety of sea food or chicken dishes.

in the vineyard

Soil type: Ferricret

Irrigation: Drip irrigation

Vineyards: Bush vine against Bottelary Hills; 23 years old with east-west row direction.

about the harvest

The grapes are harvested at 23° Balling.

Yield: 10t/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.