



Koopmanskloof Chardonnay 2016

main variety Chardonnay

vintage 2016

analysis alc: 13.5 | ph: 3.5 | rs: 4.0 | ta: 6.2

type White

producer Koopmanskloof

style Dry

winemaker Stephan Smit

taste Fruity

wine of origin Stellenbosch

tasting notes

Pale straw colour. Lively tropical aromas of citrus lime and orange blossoms on the nose. Unwooded style. Palate shows excellent concentration of varietal characters with satisfying finish due to extended lees contact after primary fermentation. A truly well balanced, easy drinking, fruit driven style.

blend information

100% Chardonnay

food suggestions

Enjoy on its own, Kingklip or a variety of chicken dishes.

in the vineyard

Soil Type: Sandy-Loam

Irrigation: Drip irrigation

Vineyards: Trellised against the Bottelary Hills; east-west row direction.

about the harvest

Fruit harvested at 23° Balling.

Yield: 8t/ha

in the cellar

Skin contact only during separation from skins. Settling of juice over night in wine tanks. Remove juice from lease after settling. Juice taken to fermentation tanks to be inoculated with selected wine yeast for fermentation. Cold fermentation for 2 - 3 weeks at 12 - 14°C temperature.