



Koopmanskloof Chenin Blanc 2016

main variety Chenin Blanc

vintage 2016

analysis alc: 13.5 | ph: 3.50 | rs: 3.5 | ta: 6.1

type White

producer Koopmanskloof

style Dry

winemaker Stephan Smit

taste Fruity

wine of origin Stellenbosch

tasting notes

Pale straw colour. Expressive fruit aromas on the nose, following through on the palate. Apple, pineapple and passion fruit, with a touch of guava. Beautifully balanced wine with a complex mouth feel due to extended lees contact, still good natural acidity to give it a crispy finish.

blend information

100% Chenin Blanc

food suggestions

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

in the vineyard

Soil type: Broken granite

Irrigation: Dry land

Vineyards: Bush vine against Bottelary Hills; east-west row direction

about the harvest

Fruit harvested at 23° Balling.

Yield: 8 t/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.