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Klippenkop Chenin Blanc

South Africa > Robertson
Chenin Blanc

An appealing light straw colour. Full-bodied wine with powerful varietal flavours of pineapple, granadilla, melon and green apple. Good structure with lovely balancing acidity. Enjoy now with seafood, smoked salmon, roast chicken and pork.

About us

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Terroir

The word klippen is a geographical term for an outcrop of rock, whilst kop in Afrikaans translates as either a hillock or head. The wines are sourced and sold exclusively to independent merchants in the trade. Whilst many other importers elect to bottle their wine outside of South Africa, we recognise the importance of supporting the local Winelands communities who rely on our business together to keep them in work. Sometimes in business it is important to recognise the social implications of decision making as much as the financial ones. We very much hope that our customers for Klippenkop understand this motive.

Viticulture

The fruit was sourced from 35 specially selected grape growing families in the Robertson Valley. Vines are grown in deep alluvial soil that is rich in lime and receives an annual rainfall of only 280mm per year. The Chenin Blanc vines are planted on the riverbanks with a row direction from the northwest to southeast to utilize the prevailing sea breeze. The annual average rainfall is supplemented by controlled drip irrigation from the Breede River.

Vinification

Grapes were harvested between 21° - 22°B from a selection of vineyards. Gentle pressing followed by using a Pneumatic bag press to capture the delicate fruit component. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 13°C.

Recommendation

Enjoy now with seafood, smoked salmon, roast chicken and pork.

Alcohol:	12.17 %
Sugar:	6.70 g/l
Acidity:	6.25 g/l
Temperature:	8° - 10° C