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Koopmanskloof Dry Red 2005

Full bodied wood flavoured wine with ruby red colour.

To be enjoyed with red meat and pasta dishes.



variety : Cabernet Sauvignon | 93% Cabernet Sauvignon, 7% Carignan
winery : Koopmanskloof
winemaker : Louwtjie Vlok
wine of origin : Coastal
analysis : **alc :** 13.0 % vol **rs :** 2.56 g/l **pH :** 3.72 **ta :** 5.38 g/l **va :** 0.65 g/l **so2 :** 48.0 mg/l
type : Red **style :** Dry
pack : Bottle **closure :** Cork

in the vineyard : Koopmanskloof Vineyards and its wine making tradition date back to 1777. 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 build in 1983, situated on Koopmanskloof hills, overlooking the beautiful Cape Winelands.

Origin: Stellenbosch
Ward: Bottelary Hills
Soil type: Cabernet Sauvignon: Loam Sand. Carignan: Sand Loam
Irrigation: Cabernet Sauvignon: Drip irrigation twice. 1st - for 24 hours at veraison. 2nd - for 12 hours + another 6 hours during a very warm season. Carignan: Sprinkle once at veraison
Vineyards: Cabernet Sauvignon: 50% Bush vine; 50 % Trellis
Carignan: All bush vines
Tons/ha: Cabernet Sauvignon: 5.0 ton/ha. Carignan: 7.0 ton/ha
Yeast: Cabernet Sauvignon: D254. Carignan: NT116

in the cellar : Cabernet Sauvignon: Harvest grapes at 24 0B(Balling). 4 g/l wood chips. Carignan: Harvest grapes at 23 - 240B (Balling). 2 g/l wood chips during fermentation, and another 2 g/l wood chips for 3 months after malolactic fermentation.