

## 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 OB( Baling). 4 g/l wood chips. Carignan: Harvest grapes at 23 - 240B ( Baling). 2 g/l wood chips during fermentation, and another 2 g/l wood chips for 3 months after malolactic fermentation.

