

Koopmanskloof Semi Sweet Rosé 2006

A semi sweet wine with a spicy fruity character, typical of the Carignan cultivar.

Salmon, seared tuna and a selection of sushi; light chicken dishes and salads.

variety : Carignan | 100% Carignan

winery : Koopmanskloof

winemaker : Louwtjie Vlok

wine of origin : Coastal

analysis : **alc** : 13.0 % vol **rs** : 21.31 g/l **pH** : 3.45 **ta** : 5.08 g/l **va** : 0.17 g/l **so2** : 80.0 mg/l

type : Rose **style** : Semi Sweet

pack : Bottle **closure** : Screwcap

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: Sand Loam

Irrigation: Sprinkle once at veraison

Vineyards: All bush vine

Tons/ha: 7.0 ton/ha

Yeast: NT 116

about the harvest: Harvest grapes at 23° - 24° B(Balling).

in the cellar : Leave on skins overnight for +/- 12 hours. Remove from skins. As per production further as white wine.

