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Koopmanskloof Shiraz 2007

2008 Michelangelo International Wine Awards - Gold Award
This wine has a deep red colour with aromas of plum, red berry fruit and spices. It shows a lot of berry fruit with assertive tannins and a lively, long-lasting aftertaste.

This wine compliments red meat casseroles and pasta dishes.



variety : Shiraz | 100% Shiraz
winery : Koopmanskloof
winemaker : Louwtjie Vlok
wine of origin : Coastal
analysis : alc : 13.50 % vol rs : 2.24 g/l pH : 3.70 ta : 5.61 g/l va : 0.56 g/l so2 : 68 mg/l
type : Red style : Dry wooded
pack : Bottle closure : Screwcap

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in the vineyard : The Shiraz is trellised on Hutton soil against the Bottelary Hills with an east-west row direction. It is managed with drip irrigation, and sprinkled once at veraison.

about the harvest: The grapes are harvested at 25.0° B with an average yield of 6.3 tons/ha.

in the cellar : Pump overs every 4-5 hours at 26° - 28° C for +/- 5 days. Inoculated with WE372 yeast strain. Matured for 12 months in French oak barrels.