

Koopmanskloof Pinotage 2007

This wine is deep flavoured with ripe plum, mulberry and sweet prune on the nose and a dry earthy finish. Ripe tannin core.

This wine compliments red meat casseroles and pasta dishes.

variety : Pinotage | 100% Pinotage

winery : Koopmanskloof

winemaker : Louwtjie Vlok

wine of origin : Coastal

analysis : **alc** : 14.00 % vol **rs** : 1.80 g/l **pH** : 3.6 **ta** : 5.30 g/l **va** : 0.54 g/l **so2** : 75 mg/l

type : Red **style** : Dry **wooded**

pack : Bottle **closure** : Screwcap

ageing : Cellaring potential of another 2-3 years.

in the vineyard : The Pinotage is trellised on Hutton & Broken Granite against the Bottelary Hills with an east-west row direction. It is managed with drip irrigation.

about the harvest : The grapes are harvested at 24.0° - 25° B with an average yield of 7 tons/ha.

in the cellar : Pump overs every 4-5 hours at 26° - 28° C for +/- 5 days. Inoculated with NT116 & NT2000 yeast strains. Matured for 7 months in new French oak barrels.

