

Koopmansklouf Dry Red 2006

This is a full bodied, wood flavoured wine with a ruby red colour.

To be enjoyed with red meat and pasta dishes.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

winery : Koopmansklouf

winemaker : Louwtjie Vlok

wine of origin : Coastal

analysis : alc : 13.00 % vol rs : 2.10 g/l pH : 3.9 ta : 5.10 g/l va : 0.56 g/l so2 : 94 mg/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Screwcap

Veritas 2008 - Bronze

in the vineyard : The Cabernet Sauvignon is cultivated as 50% bush vine and 50% trellis vine on Cape Hutton soil. Drip irrigated twice; firstly for 24 hours at veraison and later for 12 hours. Possibly another 6 hours during a very warm season.

The Merlot is all trellised, also on Cape Hutton soil, and sprinkled once at veraison.

about the harvest: Cabernet Sauvignon: harvested at 24° B with an average yield of 9.0 tons/ha.

Merlot: harvested at 23° - 24° B with an average yield of 7.0 tons/ha.

in the cellar : The Cabernet Sauvignon is inoculated with D254 & NT116 yeast strains. Matured with 1g/l wood chips and 4 g/l wood staves.

The Merlot is inoculated with NT116 yeast strain and fermented with 1 g/l wood chips. Another 2 g/l wood staves were added for 3 months after malolactic fermentation.

