

Koopmanskloof Rosé 2008

This wine has an appealing cranberry aroma on the nose with a light peppery touch. Delicate redcurrant raspberry fragrance and full smacking juiciness with a long flavoured finish.

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

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

winery : Koopmanskloof

winemaker : Louwtjie Vlok

wine of origin :

analysis : alc : 13.00 % vol rs : 1.8 g/l pH : 3.5 ta : 5.4 g/l va : 0.22 g/l so2 : 100 mg/l

type : Rose **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : The vineyards are planted on Ferricret & Loam Sand against the Bottelary Hills under drip irrigation. The Cabernet Sauvignon vineyards are 10 years old and the Carrignan 12 years old. Both are planted in an east-west direction.

about the harvest: Grapes harvested at 23° B.

in the cellar : Left on the skins overnight for +/- 12 hours. Removed from the skins and further produced as a white wine. Inoculated with NT116 yeast strain.

