

Koopmanskloof Cabernet Sauvignon 2007

This medium bodied, barrel matured wine has overripe prune and berry flavours complimented by soft tannins.

To be enjoyed with red meat and pasta dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Koopmanskloof

winemaker : Louwtjie Vlok

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.56 g/l pH : 3.47 ta : 6.72 g/l va : 0.66 g/l so2 : 70 mg/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : The Cabernet Sauvignon is cultivated as 100% trellis vine on Loam Sand in an east-west direction on the Bottelary Hills. Drip irrigated twice; firstly for 24 hours at veraison and later for 12 hours. Possibly another 6 hours during a very warm season.

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

in the cellar : Inoculated with D254 yeast strain. Matured for 12 months in French oak barrels.

