

Koopmanskloof Cabernet Sauvignon 2008

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 : 1.77 g/l pH : 3.7 ta : 5.54 g/l va : 0.74 g/l so2 : 90 mg/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : Soil type: Loam Sand

irrigation: Drip irrigation twice. First for 24 hours at veraison; secondly for 12 hours plus another 6 hours during a very warm season.

Vineyards: 100% Trellised

Koopmanskloof Vineyards and its wine making tradition date back to 1777. The name depict the profession and location of an ondigenuous community who embrased fair trade with the first European ships to visit the Cape of Good Hope during the 16th century. Koopmans is Dutch for trader and 'Kloof' is a Ravene.

Late owner, Stevie Smit, set aside 98 ha of his farm as a fynbos reserve and started the Vineyard Trail - a 24 km walk through vineyards and mountain heath along the ridge of the Bottelary Hills. Adding to the outdoor experience, the 'Berghut' was build in 1983, situated on Koopmanskloof hills, overlooking the beautiful Cape Winelands.

about the harvest: The grapes are harvested at 25° B with an average yield of 8 tons/ha.

in the cellar : Inoculated with NT116 yeast strain. Matured for 12 months in 60% new French oak barrels; 40% 2nd fill oak barrels.

