

Koopmanskloof Pinotage 2008

A complex flavoured wine with ripe plum, sweet prune and strawberry on the nose. Ripe tannin core with a long, lingering finish.

variety : Pinotage | 100% Pinotage

winery : Koopmanskloof

winemaker : Louwtjie Vlok

wine of origin : Coastal

analysis : alc : 13.5 % 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 3-4 years.

in the vineyard : Soil type: Hutton/Broken granite

Irrigation: Drip irrigation

Vineyards: Trellis against Bottelary Hills; east-west row direction.

Koopmanskloof Vineyards and its winemaking tradition date back to 1777. The name depict the profession and location of an indigenous community who embraced 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 Ravine.

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 24° - 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 60% new French oak barrels; 20% American oak barrels, 20% 2nd fill oak barrels.

