

Koopmanskloof Rosé 2009

This Rosé has an appealing raspberry and cranberry aroma on the nose. 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 : 2.30 g/l pH : 3.52 ta : 4.38 g/l va : 0.22 g/l so2 : 73 mg/l

type : Rose **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : Soil type: Ferricrete & Loam Sand

Irrigation: Drip irrigation

Vineyards: Bush vine against Bottelary Hills:

Cabernet Sauvignon - 10 years old with east -west row direction

Carignan - 12 years old with east -west row direction.

Koopmanskloof Vineyards and its wine making tradition date back to 1777. The name depicts 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 built in 1983, situated on Koopmanskloof hills, overlooking the beautiful Cape Winelands.

about the harvest: Grapes harvested at 23° B.

Average yields: Cabernet Sauvignon - 8.0 ton/ha; Carignan - 6.0 ton/ha

in the cellar : Left on the skins overnight for ±12 hours. Removed from skins. As per production further as white wine.

