

## Koopmanskloof Cabernet Sauvignon/Shiraz 2007

---

This Koopmanskloof blend is a barrel matured wine with plum, berry flavours.

This full bodied wine can be enjoyed with delicious red meat.

---

**variety** : Cabernet Sauvignon | 80% Cabernet Sauvignon, 20% Shiraz

**winery** : Koopmanskloof

**winemaker** : Louwtjie Vlok

**wine of origin** : Coastal

**analysis : alc** : 13.50 % vol

**type** : Red **style** : Dry

**pack** : Bottle **closure** : Cork

---

**in the vineyard** : Koopmanskloof Vineyards and its wine making tradition date back to 1777. 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.

Origin: Stellenbosch

Ward: Bottelary Hills

Soil type: Cabernet Sauvignon: Loam Sand. Shiraz: Hutton

Irrigation: Cabernet Sauvignon: Dry land. Shiraz: Drip irrigation

Vineyards: Bush vine and trellis against Bottelary Hills; east - west row direction.

Cabernet Sauvignon: 50% Bush vine; 50% Trellis

Shiraz: Trellis

Tons/ha: Cabernet Sauvignon: 5,0 ton/ha .Shiraz: 4,5 ton/ha

Yeast: Cabernet Sauvignon: D254. Shiraz: WE372

**about the harvest**: Harvest grapes at 25.5° B (Balling).

**in the cellar** : Pump overs every 4 - 5 hours, at 26° - 28° C, for +/- 5 days. Matured for 6 months in French, oak barrels.