

## Koopmanskloof Cabernet Sauvignon 2009

Koopmanskloof Cabernet Sauvignon is a supple, soft harmonious wine with black berry flavour. Well balanced, tannin structure with a lingering aftertaste.

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 : 13.50 % vol    rs : 2.53 g/l    pH : 3.62    ta : 5.29 g/l    va : 0.64 g/l    so2 : 125 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 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:** 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 second fill French oak barrels.

