

Koopmanskloof Dry Red 2009

Elegant, fine structured wine with red berry flavours. Soft lingering with a balanced finish.

To be enjoyed with red meat and pasta dishes.

variety : Pinotage | 30% Pinotage 25% Merlot 22% Cabernet Sauvignon 20% Shiraz

winery : Koopmanskloof

winemaker : Louwtjie Vlok

wine of origin : Stellenbosch

analysis : alc : 13.50 % vol rs : 2.53 g/l pH : 3.66 ta : 5.44 g/l va : 0.65 g/l so2 : 93.00 mg/l

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: Cape Hutton

Irrigation

Pinotage: Drip irrigation

Merlot: Drip irrigation

Cabernet Sauvignon: Drip irrigation

Shiraz: Drip irrigation

Vineyards

Pinotage: Bush vine

Merlot: Trellis

Cabernet Sauvignon: Trellis

Shiraz: Trellis

about the harvest: Pinotage

Harvest grapes at 24° - 25° Balling.

Merlot

Harvest grapes at 23° - 24° Balling.

Cabernet Sauvignon

Harvest grapes at 24° Balling.

Shiraz

Harvest grapes at 25.5° Balling.

in the cellar : Pinotage

Pump overs every 4- 5 hours, at 26° - 28° C, for ±5 days. New French Med 60%, 20% American Medium and 20% second fill barrels, matured for 9months.

Merlot

1 g/l wood chips during fermentation, and another 2 g/l wood staves for 3 months after malolactic fermentation. **Cabernet Sauvignon**

1 g/l wood chips. Staves - 4 g/l

Shiraz

Pump overs every 4 - 5 hours, at 26° - 28° C, for ±5 days. Matured for 12 months in 60% new French, oak barrels. 40 % second fill.

