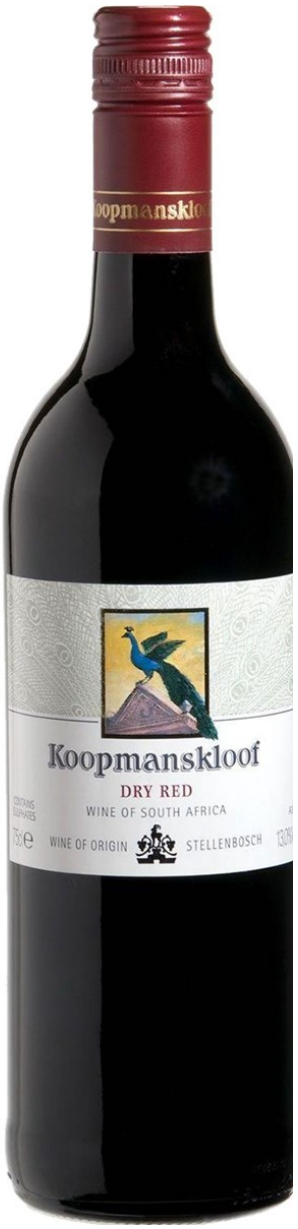
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Koopmanskloof Dry Red 2009

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 Suavignon 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.