

Koopmanskloof Rosé 2010

This Rosé has an appealing raspberry and strawberry 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 : Pinotage | 100% Pinotage

winery : Koopmanskloof

winemaker : Louwtjie Vlok

wine of origin : Stellenbosch

analysis : alc : 13.50 % vol rs : 1.93 g/l pH : 3.98 ta : 5.23 g/l va : 0.33 g/l so2 : 89.00 mg/l

type : Rose **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : **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.

Origin: Stellenbosch

Ward: Bottelary Hills

Soil type: Ferricrete, Loam Sand and broken granite

Irrigation: Drip irrigation

Vineyards: Bush vine against Bottelary Hills

about the harvest: Grapes harvested at 23° Balling.

Yield: 6t/ha

in the cellar : Left on the skins overnight for ±12 hours. Removed from the skins and further produced as a white wine. Inoculated with NT116 yeast strain.

