

Koopmanskloof Pinotage 2011

Deep ruby red colour. Ripe fruit on the nose. Pallet shows good balance between ripe berry fruit and carefully selected, well integrated oak aromas. Medium to full bodied wine, well-structured with elegant tannin and soft finish.

variety : Pinotage | 100% Pinotage

winery : Koopmanskloof

winemaker : Stephan Smit

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 4.5 g/l pH : 3.58 ta : 5.4 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle **size** : 0 **closure** : Cork

in the vineyard : Soil type: Hutton/Broken granite

Irrigation: Drip irrigation

Vineyards: Bush wine against Bottelary Hills; east-west row direction

Koopmanskloof Vineyards and its winemaking tradition date back to 1777. The name depict 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 build 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 : Pump overs every 4-5 hours at 26° - 28° C for ±5 days. Inoculated with NT116 & NT2000 yeast strains. New French Med 60%, 20% American, Medium and 20% second fill barrels, matured for 9months.

