

Koopmanskloof Cabernet Sauvignon 2010

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** : 14.0 % vol **rs** : 4.40 g/l **pH** : 3.76 **ta** : 5.40 g/l **va** : 0.63 g/l **so2** : 81 mg/l

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

pack : Bottle **closure** : Screwcap

in the vineyard : Soil type: Cape Hutton and broken granite 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 depict the profession and location of an ondigenous community who embrased 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 Ravene.

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 26-280C, for +/- 5 days. Matured for 12 months in second fill French oak barrels.