

Koopmanskloof Shiraz 2010

Deep, red color with aromas of plum, red berry and spices. This wine shows a lot of berry fruit with assertive tannins in a long structured aftertaste.

This wine will go well with lamb or cheese.

variety : Shiraz | 100% Shiraz

winery : Koopmanskloof

winemaker : Louwtjie Vlok

wine of origin : Stellenbosch

analysis : **alc** : 14.50 % vol **rs** : 3.90 g/l **pH** : 3.75 **ta** : 5.00 g/l **va** : 0.56 g/l **so2** : 105.00 mg/l

type : Red

pack : Bottle **closure** : Cork

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 build in 1983, situated on Koopmanskloof hills, overlooking the beautiful Cape Wine lands.

Origin: Stellenbosch

Ward: Bottelary Hills

Soil Type: Cape Hutton and Ferrireet

Irrigation: Drip Irrigation

about the harvest: Harvest grapes at 25.5° Balling

Yield: 6.3t/ha

in the cellar : Pump overs every 4 - 5 hours, at 26° - 28° C, for +/- 5 days. Matured for 12 months in 35% new French/ American oak.

Yeast: NT50