

Koopmanskloof Pinotage 2010

Spicy, almond character with prune flavours on the nose.

To be enjoyed with red meat and pasta dishes.

variety : Pinotage | 100% Pinotage

winery : Koopmanskloof

winemaker : Stephan Smit

wine of origin : Stellenbosch

analysis : **alc** : 14.00 % vol **rs** : 4.50 g/l **pH** : 3.72 **ta** : 5.90 g/l

type : Red **style** : Dry **wooded**

pack : Bottle **closure** : Screwcap

in the vineyard : Soil type: Ferricret

Irrigation: Drip irrigation

Vineyards: Bushvine 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 24° - 25.0° B with an average yield of 7 tons/ha.

in the cellar : Pump overs every 4 - 5 hours, at 26° - 28° C, for +/- 5 days. New French Med 80%, 20% American Med - First 10g/l added during alcoholic fermentation.
Yeast: NT 116 & NT2000