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Koopmanskloof Shiraz Rosé 2012

The wine has a vibrant salmon pink color. Delightful, fresh flavours of raspberry and cherry fruit on the nose. The palate is lively with intense fruit expression and beautiful balance, with a smooth and clean, crispy finish.

Enjoy on its own, or with avocado salad or variety of fish dishes.



variety : Shiraz | 100% Shiraz
winery : Koopmanskloof
winemaker : Stephan Smit
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 4.5 g/l **pH :** 3.4 **ta :** 5.5 g/l
type : Rose **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Screwcap

in the vineyard : Soil type: Cape Hutton / Ferricreet
Irrigation: Drip Irrigation
Vineyards: Trellised against the Bottelary Hills, east-west row direction

Koopmanskloof Vineyards and its wine making tradition date back to 1777. The name depicts the profession and location of an indigenous 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 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.

in the cellar : Fruit selected from specific Shiraz blocks. Harvested mid February early in the morning. Skin contact for approximately 6 hours and then removed from the skins. Fermentation in stainless steel tank, as with white wine production. Inoculation with selected dried yeast, fermented for two weeks at temperatures of 12 - 14 degrees Celsius.