

Koopmanskloof Golden Peacock Pinotage Rosé 2012

The wine has a vibrant salmon pink color. Fresh aromas of strawberry and raspberry on the nose with hints of floral and citrus. Beautifully balanced on the palate with good natural acidity which results in a crisp clean finish.

Enjoy on its own, or with salads, open sandwiched or variety of fish dishes.

variety : Pinotage | 100% Pinotage

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: Ferricreot

Irrigation: Drip irrigation

Vineyards: Bushvine against Bottelary Hills; east-west row direction

Koopmanskloof Vineyards and its wine making 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.

in the cellar : Fruit selected from specific Pinotage blocks. Harvested beginning of 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.

