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Koopmanskloof Shiraz 2011

Koopmanskloof Shiraz has a deep red colour with aromas of plum, red berry and spices. This wine shows a lot of berry fruit with assertive tannins in a long structured finish.

Enjoy on its own or with rack of lamb.

variety : Shiraz | 100% Shiraz
winery : Koopmanskloof
winemaker : Stephan Smit
wine of origin : Western Cape
analysis : **alc :** 14.0 % vol **rs :** 4.5 g/l **pH :** 3.58 **ta :** 5.4 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Ward: Bottelary Hills
Soil Type: Cape Hutton and Ferrireet
Irrigation: Drip Irrigation

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.

about the harvest: Fruit harvested at 25 degrees Balling.

in the cellar : Cold soaking period for 48 hours. Fermentation in stainless steel red wine fermenters for approximately 10 days. Aroma and color extraction via delastage and daily pump overs. Partially aged in 300 litre French and American oak barrel as well as selected premium French and American oak staves for 8 months. Malolactic fermentation completed.