

## Koopmanskloof The Mother Blocks Carignan 2011

This wine is complex and full on the palate. Sweet, yet clean with good tannin structure. Undertones of berries.

Enjoy on its own or with roast chicken and variety of red meat dishes.

**variety :** Carignan | 100% Carignan

**winery :** Koopmanskloof

**winemaker :** Stephan Smit

**wine of origin :** Stellenbosch

**analysis :** alc : 13.0 % vol    rs : 3.8 g/l    pH : 3.65    ta : 5.2 g/l

**type :** Red    **style :** Dry    **body :** Full    **taste :** Fruity    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Cork

**in the vineyard :** Soil type: Ferricret and Broken Granite

Irrigation: Drip irrigation

Vineyards: Bushvine against the 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:** Fruit selected from bushvine motherblock and harvested at 23 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. Aged with selected premium French oak staves for approximately 6 months. Malolactic fermentation completed.

