

Koffeeklip Pinotage 2010

This Pinotage was harvested from Koffeeklip soil, famously rich in iron and minerals. This rich and supple red wine has ripe berry fruit flavours on the nose, with a smooth and elegant palate; layers of fruit and hints of chocolatey, mocha and vanillin aromas derived from careful selection of oak.

This wine can be enjoyed on its own, but preferably with food like oxtail or any red meat dishes.

variety : Pinotage | 100% Pinotage

winery : Koopmanskloof

winemaker : Stephan Smit

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 4.5 g/l pH : 3.6 ta : 5.7 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : Soil type: Koffeeklip soil

Irrigation: Drip irrigation

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

Koopmanskloof Vineyards and its winemaking 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 built in 1983, situated on Koopmanskloof hills, overlooking the beautiful Cape Winelands.

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. Selected French oak staves with specific toasting levels used for approximately 8 months. Malolactic fermentation completed.

