

## Koopmanskloof Merlot 2011

This Merlot is deep ruby red in colour. Mulberries and plums on the nose, with a touch of mint. Medium bodied wine with well-integrated wood, balanced ripe fruit mid-palate and a persistent, yet soft finish.

**variety :** Merlot | 100% Merlot

**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 :** Soil type:Cape Hutton and broken granite

Irrigation:Drip irrigation twice. First for 24 hours at veraison; secondly for 12 hours plus another 6 hours during a very warm season.

Vineyards:100% Trellised

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 built in 1983, situated on Koopmanskloof hills, overlooking the beautiful Cape Winelands.

**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 colour extraction via delastage and daily pump overs. Partially aged in 300 litre French oak barrel as well as selected premium French oak staves for 8 months. Malolactic fermentation completed.

