

Koopmanskloof Cabernet Sauvignon/Merlot 2011

Deep ruby red colour. A combination of sweet ripe berry fruit with well integrated oak aromas, following through on the palate. Medium to full bodied wine, beautifully balanced with good structure, yet soft, subtle finish.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

winery : Koopmanskloof

winemaker : Stephan Smit

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 12.5 g/l pH : 3.53 ta : 5.4 g/l

type : Red **style** : Dry **body** : Medium

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

in the vineyard : Soil type: Loamy sand and Hutton

Irrigation: Drip irrigation

Vineyards: Bushvine and trellised against the Bottelary Hills, east-west row direction.

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° Balling.

Yield: 8t/ha

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 and American oak barrel as well as selected premium French and American oak staves for 8 months. Malolactic fermentation completed.