

## Koopmanskloof Cabernet Sauvignon 2014

Deep ruby red colour. Nose reminiscent of cassis, blackcurrant and ripe berry fruit, following through to the palate. Medium to full bodied wine, beautifully balanced with a touch of well integrated oak aromas. Well structured with a soft subtle tannin finish.

Enjoy on its own, or with variety of red meat dishes.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Koopmanskloof

**winemaker :** Stephan Smit

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol    rs : 4.5 g/l    pH : 3.5    ta : 5.5 g/l

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

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

2015 Michelangelo International Wine Awards - Double Gold and Fairtrade Best Red Wine

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.

### 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

### about the harvest:

Fruit harvested at 25° Balling.

Yield: 10t/ha

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

