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Koopmanskloof Shiraz 2014

Deep ruby red colour. Ripe fruit on the nose with pronounced aromas of black berry, toasted herb and spicy undertones. Palate is well structured, elegant and beautifully balanced with a touch of well integrated oak aromas supporting the varietal fruit. Soft assertive tannins which completes a medium to full bodied wine.

Enjoy on its own or with rack of lamb.



variety : Shiraz | 100% Shiraz
winery : Koopmanskloof
winemaker : Stephan Smit
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 4.5 g/l **pH :** 3.50 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

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 build in 1983, situated on Koopmanskloof hills, overlooking the beautiful Cape Wine lands.

in the vineyard : Ward: Bottelary Hills
Soil Type: Cape Hutton and Ferricreet
Irrigation: Drip Irrigation

about the harvest: Fruit harvested at 25° Balling.
Yield: 10 ton/H

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