

Koopmanskloof Cabernet Sauvignon 2015

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: 13.5 % vol rs: 4.2 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

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 24° 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 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.

