

Koopmanskloof Pinotage 2014

Deep ruby red colour. Ripe fruit on the nose. Pallet shows good balance between ripe berry fruit and well integrated oak aromas, hints of chocolately, mocca and vanillin aromas derived from careful selection of oak. Medium to full bodied wine, well-structured, rich and supple with elegant tannin and soft finish.

To be enjoyed with red meat and pasta dishes.

variety : Pinotage | 100% Pinotage

winery : Koopmanskloof

winemaker : Stephan Smit

wine of origin : Stellenbosch

analysis: alc: 14.0 % vol rs: 4.5 g/l pH: 3.55 ta: 5.3 g/l

type: Red **style:** Dry **body:** Medium **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 built in 1983, situated on Koopmanskloof hills, overlooking the beautiful Cape Winelands.

in the vineyard :

Soil type: Hutton/Broken granite

Irrigation: Drip irrigation

Vineyards: Bush wine against Bottelary Hills; east-west row direction

about the harvest:

Fruit harvested at 25° Balling.

in the cellar :

Cold soaking period for 48 hours. Fermentation in stainless steel red wine fermenters for approximately 5 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.

