



Koopmanskloof

Cabernet Sauvignon

Technical Analysis

Winemaker:	Stephan Smit
Main Variety:	Cabernet Sauvignon
Alcohol:	13.5 % vol
PH:	3.5
RS:	4.2 g/l
TA:	5.5 g/l
Balling:	24 ° g/l
Yield:	10 ton/H
Appellation:	Stellenbosch

Characteristics

Type:	Red
Style:	Dry Wooded

Tasting Notes

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.

Blend Information

100% Cabernet Sauvignon

Food Suggestions

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

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

Wine grapes harvested at 24 degrees Balling.

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

