



Koopmanskloof

Cabernet Sauvignon/Merlot

Technical Analysis

Winemaker:	Stephan Smit
Main Variety:	Cabernet Sauvignon/Merlot 2017
Alcohol:	14 % vol
PH:	3.45
RS:	5 g/l
TA:	5.6 g/l
Balling:	24° g/l
Yield:	10 ton/H
Appellation:	Stellenbosch

Characteristics

Type:	Red
Style:	Dry Wooded

Tasting Notes

Deep ruby red colour. A combination of sweet ripe berry fruit with well integrated oak aromas, following through on the palate. Medium to full bodied wine, beautifully balanced with good structure, yet soft, subtle finish.

Blend Information

64% Cabernet Sauvignon, 36% Merlot

In the Vineyard

Soil type:	Loamy sand and Hutton
Irrigation:	Drip irrigation
Vineyards:	Bush vine and trellised against the Bottelary Hills, east-west row direction.

About the Harvest

Fruit harvested at 25° 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 colour extraction via delastage and daily pump overs. Partially aged in 300 liter French oak barrel as well as selected premium French oak staves for 8 months. Malolactic fermentation completed.