



# Koopmanskloof

## *Cabernet Sauvignon/Merlot*

### *Technical Analysis*

<b>Winemaker:</b>	Stephan Smit
<b>Main Variety:</b>	Cabernet Sauvignon
<b>Alcohol:</b>	13.5 % vol
<b>PH:</b>	3.65
<b>RS:</b>	6 g/l
<b>TA:</b>	5.4 g/l
<b>Balling:</b>	25° g/l
<b>Yield:</b>	10 ton/H
<b>Appellation:</b>	Stellenbosch

### *Characteristics*

<b>Type:</b>	Red
<b>Style:</b>	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*

60% Cabernet Sauvignon, 40% Merlot

### *In the Vineyard*

<b>Soil type:</b>	Loamy sand and Hutton
<b>Irrigation:</b>	Drip irrigation
<b>Vineyards:</b>	Bushvine 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 litre French oak barrel as well as selected premium French oak staves for 8 months. Malolactic fermentation completed.

