



# Koopmanskloof

## Merlot

### Technical Analysis

<b>Winemaker:</b>	Stephan Smit
<b>Main Variety:</b>	Merlot
<b>Alcohol:</b>	14 % vol
<b>PH:</b>	3.5
<b>RS:</b>	4.5 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 in colour. Layers of ripe fruit on the nose, following through to the palate. Medium to full bodied wine, shows excellent balance between varietal fruit mulberries and plums and well integrated oak aromas such as chocolate and a touch of mint. Elegant and rich, with a persistent yet soft tannin finish.

### Blend Information

100% Merlot

### Food Suggestions

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

### In the Vineyard

<b>Soil type:</b>	Cape Hutton and broken granite
<b>Irrigation:</b>	Drip irrigation twice. First for 24 hours at veraison; secondly for 12 hours plus another 6 hours during a very warm season.
<b>Vineyards:</b>	100% Trellised

### About the Harvest

Wine grapes harvested at 25 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.

