



Koopmanskloof

Mocha Pinotage

Technical Analysis

Winemaker:	Stephan Smit
Main Variety:	Pinotage
Alcohol:	13.5 % vol
PH:	3.65
RS:	4.5 g/l
TA:	5.3 g/l
Balling:	25 ° g/l
Yield:	10 ton/H
Appellation:	Stellenbosch

Characteristics

Type:	Red
Style:	Dry Wooded

Tasting Notes

Deep ruby red colour with aromas of mocha, ripe berry fruit on the palate. Medium to full bodied wine, well-structured, rich and supple with elegant tannin and soft finish.

Blend Information

100% Pinotage

Food Suggestions

Perfect on its own or with friends and long conversations. The wine goes well with red meat dishes and spicy food.

In the Vineyard

Soil type:	Hutton/Broken granite
Irrigation:	Drip irrigation
Vineyards:	Bush wine against Bottelary Hills; east-west row direction

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 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.

