



# Koopmanskloof

## *Mocha Pinotage*

### *Technical Analysis*

<b>Winemaker:</b>	Stephan Smit
<b>Main Variety:</b>	Pinotage 2017
<b>Alcohol:</b>	13.5 % vol
<b>PH:</b>	3.65
<b>RS:</b>	4.5 g/l
<b>TA:</b>	5.3 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 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*

<b>Soil type:</b>	Hutton/Broken granite
<b>Irrigation:</b>	Drip irrigation
<b>Vineyards:</b>	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.