



Koopmanskloof

Pinotage

AWARDS: Michelangelo International Wine Awards 2017: Gold Medal

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

A deep ruby red colour wine with aromas soft plum and ripe berry fruit on the palate complemented by an elegant finish, Medium to full bodied wine, well-structured, rich and supple with elegant tannin and soft finish.

Blend Information

100% Pinotage

Food Suggestions

This wine goes well with meat dishes and lightly spiced food. Perfect on its own or with friends and long conversations.

In the Vineyard

Soil type:	Cape Hutton and 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.

