



Koopmanskloof

Merlot

Technical Analysis

Winemaker:	Stephan Smit
Main Variety:	Merlot 2019
Alcohol:	14% vol
PH:	3.50
RS:	4.5 g/l
TA:	5.5 g/l
Balling:	25° g/l
Yield:	10 ton/H
Appellation:	Stellenbosch

Characteristics

Type:	Red
Style:	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

Soil type:	Cape Hutton and broken granite
Irrigation:	Drip irrigation twice. First for 24 hours at veraison; secondly for 12 hours plus another 6 hours during a very warm season.
Vineyards:	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-liter French oak barrel as well as selected premium French oak staves for 8 months. Malolactic fermentation completed.



Koopmanskloof

De Koopman Cabernet Sauvignon/Merlot

Technical Analysis

Winemaker:	Stephan Smit
Main Variety:	Cabernet Sauvignon/Merlot 2017
Alcohol:	14 % vol
PH:	3.45
RS:	5 g/l
TA:	5.6 g/l
Balling:	24° g/l
Yield:	10 ton/H
Appellation:	Stellenbosch

Characteristics

Type:	Red
Style:	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

64% Cabernet Sauvignon, 36% Merlot

In the Vineyard

Soil type:	Loamy sand and Hutton
Irrigation:	Drip irrigation
Vineyards:	Bush vine 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 liter French oak barrel as well as selected premium French oak staves for 8 months. Malolactic fermentation completed.



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Pinotage

AWARDS: Michelangelo International Wine Awards 2017: Gold Medal

Technical Analysis

Winemaker:	Stephan Smit
Main Variety:	Pinotage 2019
Alcohol:	14% vol
PH:	3.50
RS:	4.5 g/l
TA:	5.5 g/l
Balling:	25 ° g/l
Yield:	10 ton/H
Appellation:	Stellenbosch

Characteristics

Type:	Red
Style:	Dry Wooded

Tasting Notes

Deep ruby red colour. Ripe fruit on the nose. Palate shows good balance between ripe berry fruit and well integrated oak aromas, hints of chocolate, mocha and vanilla aromas derived from careful selection of oak. Medium to full-bodied wine, well-structured, rich and supple with elegant tannin and soft finish.

Blend Information

100% Pinotage

Food Suggestions

To be enjoyed with red meat and pasta dishes.

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-liter French oak barrel as well as selected premium French oak staves for 8 months. Malolactic fermentation completed.