



Koopmanskloof

Shiraz

Technical Analysis

Winemaker:	Stephan Smit
Main Variety:	Shiraz
Alcohol:	13 % vol
PH:	3.65
RS:	4.5 g/l
TA:	5.4 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 with pronounced aromas of black berry, toasted herb and spicy undertones. Palate is well structured, elegant and beautifully balanced with a touch of well integrated oak aromas supporting the varietal fruit. Soft assertive tannins which completes a medium to full bodied wine.

Blend Information

100% Shiraz

Food Suggestions

Enjoy on its own or with rack of lamb, rich parmesan cheese dishes and pastas.

In the Vineyard

Soil Type:	Cape Hutton and Ferricret
Irrigation:	Drip Irrigation
Origin:	Stellenbosch
Ward:	Bottelary Hills

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 and American oak barrel as well as selected premium French and American oak staves for 8 months. Malolactic fermentation completed.

