



# Koopmanskloof

## Shiraz

### Technical Analysis

<b>Winemaker:</b>	Stephan Smit
<b>Main Variety:</b>	Shiraz 2017
<b>Alcohol:</b>	14 % vol
<b>PH:</b>	3.49
<b>RS:</b>	3.8 g/l
<b>TA:</b>	5.2 g/l
<b>Balling:</b>	23 ° 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. 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

<b>Soil Type:</b>	Cape Hutton and Ferricreot
<b>Irrigation:</b>	Drip Irrigation
<b>Origin:</b>	Stellenbosch
<b>Ward:</b>	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 liter French and American oak barrel as well as selected premium French and American oak staves for 8 months. Malolactic fermentation completed.