



## Koopmanskloof Merlot 2014

main variety Merlot

vintage 2014

analysis alc: 14.0 | ph: 3.50 | rs: 4.5 | ta: 5.4

type Red

producer Koopmanskloof

style Dry

winemaker Stephan Smit

taste Fruity

wine of origin Stellenbosch

body Medium

### 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 Koopmanskloof Vineyards and its wine making tradition date back to 1777. The name depicts the profession and location of an indigenous community who embraced fair trade with the first European ships to visit the Cape of Good Hope during the 16th century. Koopmans is Dutch for trader and 'Kloof' is a Ravine. Late owner, Stevie Smit, set aside 98 ha of his farm as a fynbos reserve and started the Vineyard Trail - a 24 km walk through vineyards and mountain heath along the ridge of the Bottelary Hills. Adding to the outdoor experience, the 'Berghut' was built in 1983, situated on Koopmanskloof hills, overlooking the beautiful Cape Winelands.

### about the harvest

Fruit harvested at 25° Balling.

Yield: 10t/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 litre French oak barrel as well as selected premium French oak staves for 8 months. Malolactic fermentation completed.