



Koopmanskloof Cabernet Sauvignon 2015

main variety Cabernet Sauvignon

vintage 2015

analysis alc: 13.5 | ph: 3.5 | rs: 4.2 | ta: 5.5

type Red

producer Koopmanskloof

style Dry

winemaker Stephan Smit

taste Fruity

wine of origin Stellenbosch

body Medium

tasting notes

Deep ruby red colour. Nose reminiscent of cassis, blackcurrant and ripe berry fruit, following through to the palate. Medium to full bodied wine, beautifully balanced with a touch of well integrated oak aromas. Well structured with a soft subtle tannin finish.

blend information

100% Cabernet Sauvignon

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

Fruit harvested at 24° 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 color 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.