



## Koopmanskloof Shiraz 2015

main variety Shiraz

vintage 2015

analysis alc: 14.0 | ph: 3.50 | rs: 4.5 | 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. 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.

### in the vineyard

Ward: Bottelary Hills

Soil Type: Cape Hutton and Ferricreet

Irrigation: Drip Irrigation

### about the harvest

Fruit harvested at 25° Balling.

Yield: 8 ton/H

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