



Koopmanskloof Pinotage 2014

main variety Pinotage

vintage 2014

analysis alc: 14.0 | ph: 3.55 | rs: 4.5 | ta: 5.3

type Red

producer Koopmanskloof

style Dry

winemaker Stephan Smit

wine of origin Stellenbosch

body Medium

tasting notes

Deep ruby red colour. Ripe fruit on the nose. Palate shows good balance between ripe berry fruit and well integrated oak aromas, hints of chocolate, mocha and vanillin aromas derived from careful selection of oak. Medium to full bodied wine, well-structured, rich and supple with elegant tannin and soft finish.

blend information

100% Pinotage

food suggestions

To be enjoyed with red meat and pasta dishes.

in the vineyard

Soil type: Hutton/Broken granite

Irrigation: Drip irrigation

Vineyards: Bush wine against Bottelary Hills; east-west row direction

about the harvest

Fruit harvested at 25° Balling.

in the cellar

Cold soaking period for 48 hours. Fermentation in stainless steel red wine fermenters for approximately 5 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.