



BLACK LABEL PINOTAGE 2016

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** 100% Pinotage
- ORIGIN:** Stellenbosch
- CLIMATE:** A very challenging vintage with hot and dry Conditions.
- AGE OF VINES:** 64 years old bush vines.
- IRRIGATION:** None – dry land
- SOIL:** Decomposed granite and Hutton soils.
- YIELD:** 2.8 tons/ha
- VINIFICATION:** Fermentation took place in open concrete fermenters. Cap was punched manually every 2 hours and was the juice drawn off the skins after 3.5 days.
- AGING POTENTIAL:** 20 – 25 Years
- DESCRIPTION:** A dense, full and rich wine filled with perfume and red fruit with a hint of spice to adding to its complexity. The palate is structured and powerful, with ripe red fruits, black plums, and dark chocolate, The tannins are grainy and mouth filling, with a dry appetising finish.
- MATURATION:** Matured for 18 months in 100 % new 225 lit. French Nevers barrels, primarily Vicard.

FOOD SUGGESTION: Red meat or spicy Asian style dishes.

CHEMICAL ANALYSIS:

ALCOHOL	FREE SO ₂	TOTAL SO ₂	PH	T/A	R/S	V/A
14.74 %	30	89	3.69	5.6	4	0.80

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