



BLACK LABEL PINOTAGE 2006

WINEMAKER:	Abrie Beeslaar
VARIETALS:	100% Pinotage
ORIGIN:	Stellenbosch
CLIMATE:	Long, cold and wet winter with a slow and steady ripening period.
AGE OF VINES:	53 years old bush vines.
IRRIGATION:	None – dry land
SOIL:	Decomposed granite and Hutton soils.
YIELD:	2.2 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 4 days.
AGING POTENTIAL:	20 – 25 Years
DESCRIPTION:	Full bodied structure and complex wine. Soft ripe tannins with a classic dry finish. Unique Pinotage characters of Red berries, mushroom and forest floor. The elegance contradicts the big tannin structure.
MATURATION:	Matured for 16 months in 100 % new 225 lit. French Nevers barrels, primarily Vicard.
FOOD SUGGESTION:	Red meat or spicy Asian style dishes.

CHEMICAL ANALYSIS:

ALCOHOL	FREE SO2	TOTAL SO2	PH	T/A	R/S	V/A
14.5 %	35	95	3.8	5.0	2.14	0.75

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