



BLACK LABEL PINOTAGE 2008

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** 100% Pinotage
- ORIGIN:** Stellenbosch
- CLIMATE:** Long, cold and wet winter with a slow and steady ripening period.
- AGE OF VINES:** 55 years old bush vines.
- IRRIGATION:** None – dry land
- SOIL:** Decomposed granite and Hutton soils.
- YIELD:** 3.0 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 very complex wine with hints of red fruit flavours which reflects some Pinot Noir style elegance and structure. Big, bold tannin structures which are down played by ripe tannins and elegance.
- 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 %	20	80	3.68	5.8	1.6	0.69

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