



## BLACK LABEL PINOTAGE 2015

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** 100% Pinotage
- ORIGIN:** Stellenbosch
- CLIMATE:** Fantastic weather conditions for great quality. A relatively dry summer with cooler than average growing conditions.
- AGE OF VINES:** 62 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:** The nose is packed with perfume and red fruit with a hint of spice to add complexity. The palate is structured and powerful, but still leaves you refreshed after every taste. The tannins are grainy and fills the whole palate, ending dry and appetising.
- 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 <sub>2</sub>	TOTAL SO <sub>2</sub>	PH	T/A	R/S	V/A
14.6 %	41	81	3.74	5.2	2.9	0.80

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