

# FACT SHEET



**KANONKOP**

WYNLANDGOED · WINE ESTATE



## PINOTAGE 2001

**WINEMAKER:** Beyers Truter/Abrie Beeslaar

**VARIETIES:** 100 % Pinotage

**ORIGIN:** Simonsberg, Stellenbosch

**CLIMATE:** Cold, mild winter with warm and dry conditions during the ripening period.

**AGE OF VINES:** Up to 55 year old. Bush vines only.

**IRRIGATION:** Supplementary

**SOIL:** Decomposed granite, and Hutton soils.

**YIELD:** 6.0 Tons per hectare/3 800 lit./ha

**VINIFICATION:** 3-4 Days on the skins in open fermenters at 29 °C. Cap punched manually. 14 Months in 225 lit. French Nevers barrels – 90 % new and 10 % second fill.

**PRODUCT DESCRIPTION:** Full bodied – deep ruby colour – soft oak and grape tannins – a complex wine.

### CHEMICAL ANALYSIS:

ALCOHOL	FREE SO <sub>2</sub>	TOTAL SO <sub>2</sub>	PH	T/A	R/S	V/A
14.5%	34	78	3.55	5.3	1.9	0.61