

# FACT SHEET



**KANONKOP**

WYNLANDGOED · WINE ESTATE



## PINOTAGE 2003

**WINEMAKER:** Abrie Beeslaar

**VARIETIES:** 100 % Pinotage

**ORIGIN:** Simonsberg, Stellenbosch

**CLIMATE:** A cold winter with warm and dry conditions during ripening period.

**AGE OF VINES:** Up to 58 year old. Bush vines only.

**IRRIGATION:** None – dry land - to obtain optimal extraction

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

**YIELD:** 6 Tons per hectare/3 900 lit./ha

**VINIFICATION:** 3.5 Days on the skins in open fermenters at 28 °C. Cap punched manually. Aged in new 225 lit. French oak for 16 months.

**FLAVOURS:** Cherry, banana, berry and cassis – deep ruby colour – soft oak and grape tannins – complex wine.

**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
14.5%	56	108	3.7	5.5	2.0	0.73