

FACT SHEET



KANONKOP

WYNLANDGOED · WINE ESTATE



PINOTAGE 2005

WINEMAKER: Abrie Beeslaar

VARIETIES: 100 % Pinotage

ORIGIN: Simonsberg, Stellenbosch

CLIMATE: Cold, wet winter with a slow steady ripening period.

AGE OF VINES: Up to 56 year old. Bush vines only.

IRRIGATION: None – dry land - to obtain optimal extraction

SOIL: Decomposed granite, and Hutton soils.

YIELD: 6 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.

PRODUCT DESCRIPTION: Full bodied structure and complex wine. Soft ripe tannins with a classic dry finish.

MATURATION: Matured in 225 lit. French Nevers, primarily Vicard barrels – 80 % new and 20 2nd fill.

FOOD SUGGESTION: Red meat or spicy Asian style dishes.

CHEMICAL ANALYSIS:

ALCOHOL	FREE SO ₂	TOTAL SO ₂	PH	T/A	R/S	V/A
14%	50	113	3.9	5.5	1.2	0.67