



PINOTAGE 2006

- WINEMAKER:** Abrie Beeslaar
- VARIETIES:** 100% Pinotage
- ORIGIN:** Simonsberg, Stellenbosch
- CLIMATE:** Cold, wet winter with a slow ripening period.
- AGE OF VINES:** Up to 53 year old bush vines.
- IRRIGATION:** None – dry land
- SOIL:** Decomposed granite and Hutton soils.
- YIELD:** 5.8 tons/ha
- VINIFICATION:** Fermentation took place in open concrete fermenters @ 28°C. Cap was punched manually every 2 hours and was the juice drawn off the skins after 3.5 days.
- DESCRIPTION:** Full bodied wine with a dark purple colour. Intense red fruit flavours, plum, cherry and banana.
- MATURATION:** Matured in 225 lit. French - primarily Vicard barrels - 80% new and 20% 2nd fill.
- AGING POTENTIAL:** Maturation potential of 15 to 20 years.
- FOOD SUGGESTION:** Red meat or spicy Asian style dishes.

CHEMICAL ANALYSIS:

| ALCOHOL | FREE SO2 | TOTAL SO2 | PH | T/A | R/S | V/A |
|---------|----------|-----------|------|-----|-----|------|
| 14% | 55 | 105 | 3.69 | 5.6 | 2.0 | 0.84 |

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