



## Pinotage 2009

- WINEMAKER:** Abrie Beeslaar
- VARIETAL:** 100% Pinotage
- ORIGIN:** Simonsberg, Stellenbosch
- CLIMATE:** Cold and wet winter with warm spells just before harvesting
- AGE OF VINES:** Up to 57 year old bush vines
- IRRIGATION:** None – dry land vineyards
- SOIL:** Decomposed granite and Hutton soils
- YIELD:** 5.0 tons/ha – 3250 litres/ha
- VINIFICATION:** Fermentation took place in open concrete fermenters at 28°C. The cap was punched down manually every 2 hours and the juice was drawn off the skins after 3 days
- MATURATION:** Matured for 16 months in 75% new 225L French oak barrels and 25% 2nd fill barrels
- TASTING NOTES:** A full bodied wine with a dark purple colour. Intense aromas of red berries, plums, cherries and banana. The palate shows layered flavours of black fruits, vanilla and black cherries, complimented by a beautiful savoury tone on the finish. The excellent conditions of the 2009 vintage will allow this wine to develop gracefully for 15 to 20 years
- FOOD SUGGESTION:** Red meat, venison 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%     | 46                   | 101                   | 3.74 | 5.8 | 1.7 | 0.72 |

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