



## PINOTAGE 2010

- WINEMAKER:** Abrie Beeslaar
- VARIETIES:** 100% Pinotage
- ORIGIN:** Simonsberg, Stellenbosch
- CLIMATE:** Long, cold and wet winter with a slow steady ripening period. Extreme winds during ripening. Warm days during harvesting.
- AGE OF VINES:** Up to 57 year old bush vines.
- IRRIGATION:** None – dry land
- SOIL:** Decomposed granite and Hutton soils.
- YIELD:** 4.0 tons/ha – 2600 litre/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 days.
- PRODUCTION:** 75 000 Bottles
- DESCRIPTION:** A very complex wine with hints of red fruit flavours which reflects some Pinot Noir style elegance and structure. Big, bold tannin structures which are down played by ripe tannins and elegance.
- MATURATION:** Matured for 15 months in 75% new 225 lit. French and 25% 2nd fill.
- AGING POTENTIAL:** Can, under decent conditions, mature for at least 15 years.

**FOOD SUGGESTION:** Red meat or spicy Asian style dishes.

### CHEMICAL ANALYSIS:

ALCOHOL	FREE SO2	TOTAL SO2	PH	T/A	R/S	V/A
14.5%	45	86	3.67	5.9	1.8	0.63

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