



PINOTAGE 2014

- WINEMAKER:** Abrie Beeslaar
- VARIETIES:** 100% Pinotage
- CLIMATE:** A warm dry season with hot days during picking
- ORIGIN:** Simonsberg, Stellenbosch
- AGE OF VINES:** Up to 61 year old bush vines
- IRRIGATION:** None – dry land
- SOIL:** Decomposed granite, Hutton and Clovelly soils.
- YIELD:** 5.0 tons/ha – 3250 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 complex wine with layers of different aromas that evolve in the glass. The 2014 vintage offers more red fruit flavours in its youth, but after some bottle age this wine will start to show some farmyard, earthy and forest floor characteristics.
- MATURATION:** Matured for 18 months in 75% new 225 lit. French and 25% 2nd fill.
- POTENTIAL:** Can under decent conditions mature for at least 15 years.
- FOOD SUGGESTION:** Red meat or spicy Asian style dishes when young. Better with lamb or mutton when matured.

CHEMICAL ANALYSIS:

ALCOHOL	FREE SO ₂	TOTAL SO ₂	PH	T/A	R/S	V/A
14.8%	50	111	3.76	5.4	3.1	0.78

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