



PINOTAGE 2015

- WINEMAKER:** Abrie Beeslaar
- VARIETIES:** 100% Pinotage
- CLIMATE:** A warm dry season with hot days during picking
- ORIGIN:** Simonsberg, Stellenbosch
- AGE OF VINES:** Up to 62 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:** 80 000 Bottles
- DESCRIPTION:** Deep intense ruby plum colour with a purple hue. A bold intensity of red plum, red berries and a concentration of dark chocolate, vanilla and aromatic sweet spice. The 2015 vintage offers a good complexity with layered flavours that will continue to develop and integrate for years to come.
- 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 SO2	TOTAL SO2	PH	T/A	R/S	V/A
14.8%	54	103	3.65	5.5	3.1	0.88

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