

KANONKOP

WINE ESTATE

Vintage Report - 2019

The carry-over effect of the previous three year's drought was still visible in this vintage, despite the higher rainfall during the season, and it delivered a smaller crop, but of high quality. Irregular temperatures from winter until the flowering period, together with cool growing conditions, led to great variations in the vineyards. The cool weather and regular rain showers led to less water stress for the vines during ripening.

Winter rainfall was higher than the previous two winters, but still on par with the long-term average. Our dam was nearly full! June to August was characterised by excessively warm temperatures of 25oC and higher, which had a negative effect on the accumulation of cold units.

A relatively cool and wet spring, together with the untimely budburst of early varieties like Pinotage, led to uneven growth during the initial stages, which were still visible for long periods after budburst. Cool weather later in spring restricted the growth of young shoots. We also had lots of insects in the vineyards, especially snails and bollworms.

Temperatures were very irregular from October to November and this, coupled with lower than normal rainfall and strong winds at certain times, had a negative effect on flowering and led to variations in berry set. The last week in October and the first week of November was very cold.

Despite the relative low water stress, the cool weather contributed to smaller berries, and less irrigation was needed in this growing season.

Most vineyards were harvested at normal times, with the exception of the later ripening Cabernet Sauvignon. Harvest kicked off on the 30th of January, with 90 tons of Pinotage on the first day.

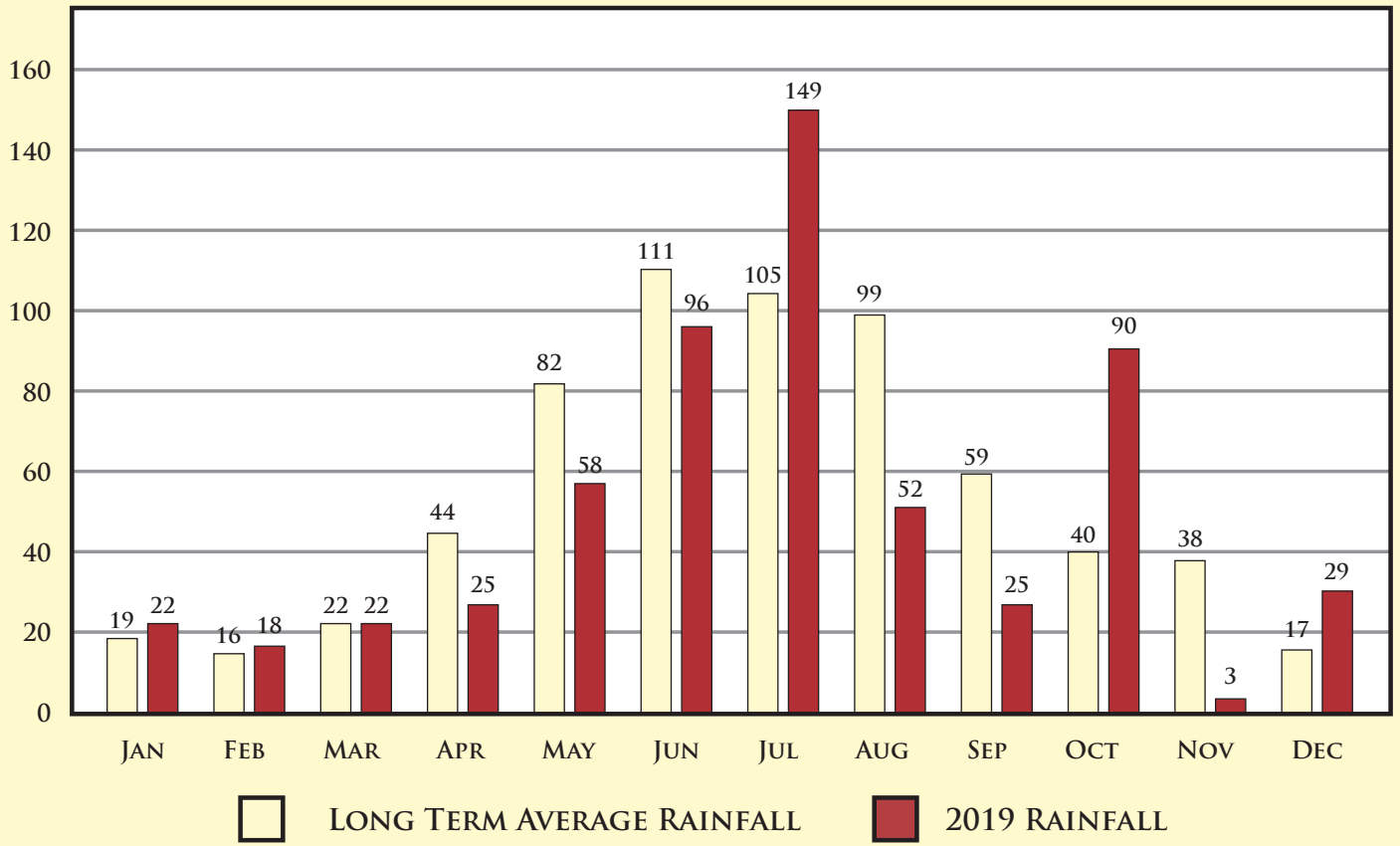
Harvest time was characterised by regular rain showers, and more than 100mm of rain was measured from January to March. January was relatively cool, but February warm as always, after which temperatures started dropping towards the end of the month. During this time the Cabernet Sauvignon and Cabernet Franc accumulated their sugars at a very slow pace, and some vineyards struggled to reach optimum ripeness.

Fungal disease pressure was high, especially powdery- and downy mildew, due to high humidity at times. Early-ripening varieties expressed high malic acid levels, with low pH. While colour and tannin extractions were slightly lower than in 2018, this will contribute to elegant wines. 2019 produced a small but pristine crop, showing freshness and concentration. The wines from this vintage should likely be longer-lived than those from 2018.

KANONKOP VINTAGE RATING: 3½ STARS



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RAINFALL (MM): 2019 VS LONG TERM AVERAGE



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AVERAGE TEMPERATURE (°C): 2019 MIN & MAX

