



KANONKOP

WINE ESTATE

Vintage Report - 2017

A challenging season which resulted in a smaller, but exceptional harvest. This was the 2nd season in a row which was extremely dry and limited irrigation water was available to ripen the crop. These challenging conditions, however, produced healthy and high quality grapes to ensure we could make wines of the highest quality.

The preceding winter of 2016 produced fewer cold units – it was the third dry winter in a row. From June to August the rainfall was lower than the previous year, and the day and night temperatures were warmer. A warm spring resulted in the early-ripening varieties like Pinotage to bud early. October to November was warm with regular rain showers, especially during flowering and berry set of the late ripening Cabernet Sauvignon which resulted in poor berry set and loose bunches.

December was drier and slightly cooler during the day than normal. At the end of December, continuous wind and low rainfall resulted in the soil drying out very quickly, which produced smaller berries and necessitated the need for earlier irrigation than usual.

It was also a season where we experienced a high presence of pests, especially snails, weevils and katydids. The Pinotage vineyards had a very even veraison stage, and the irrigated blocks looked way better than the dry-land blocks. Rain fell on the 23rd and 27th of January, combined with some thunder showers. The harvest officially kicked off on the 31st of January, with Pinotage from block 307 being picked first. There were also pronounced symptoms of millerandage, a viticultural hazard where grape bunches contain berries that differ greatly in size and maturity.

In February the night-time temperatures dropped considerably, which allowed the vineyards to accumulate their sugars very slowly.

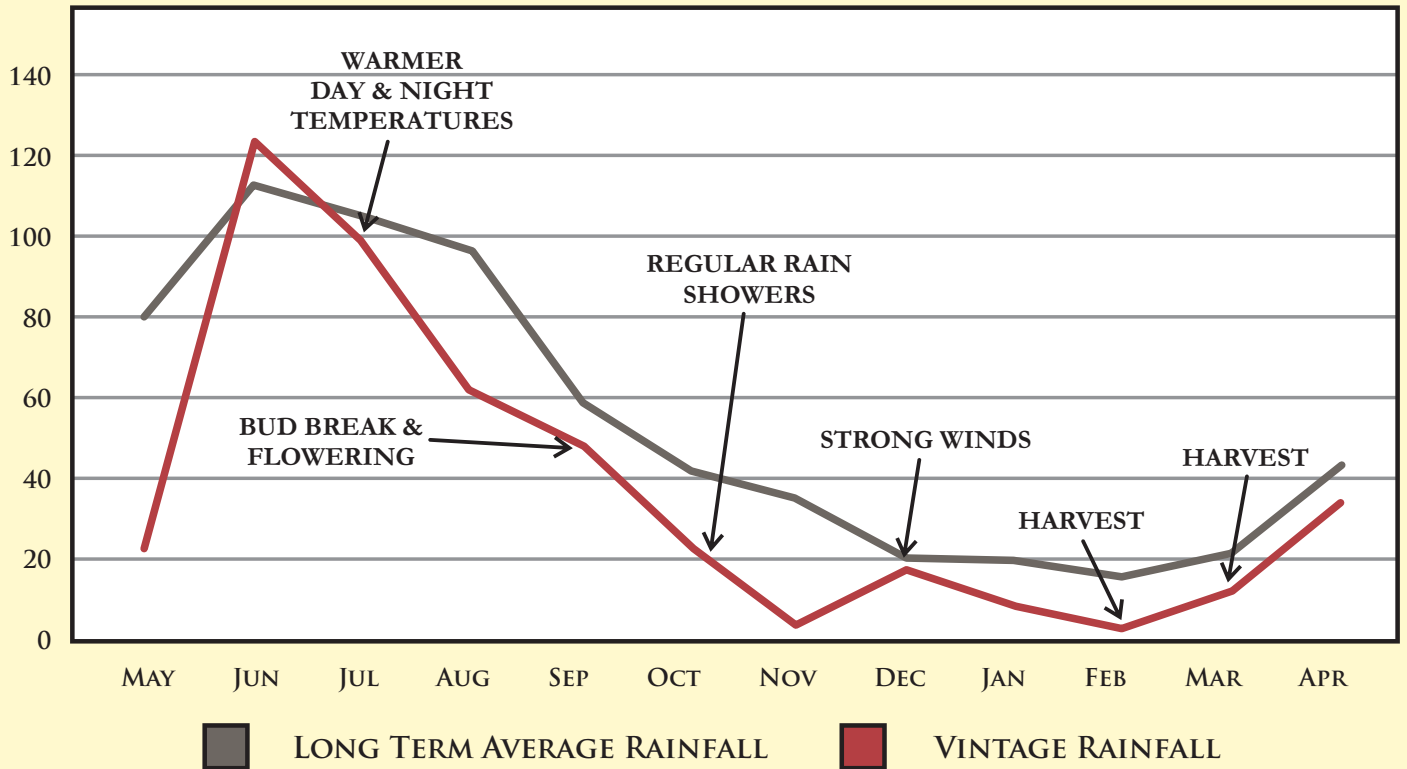
At the end of March very dry, warm weather accelerated ripening of the Cabernet Sauvignon. No remarkable heat waves occurred during the harvest season.

The quality of the 2017 wines are excellent, mainly due to the smaller berry size across all cultivars, which leads to better colour and flavour intensity. Grape analyses showed higher acidity levels than previous year, minimising the addition of tartaric acid during the winemaking process. While this vintage does not have quite the same gravitas of the stellar 2015 vintage, it also produced wines with beautiful elegance and complexity, and great ageing potential. Wines with vivacity and fine flavour concentration.

KANONKOP VINTAGE RATING:
4½ STARS



KANONKOP WINE ESTATE RAINFALL (MM): 2017 VINTAGE
CYCLE: MAY 2016 - APRIL 2017



KANONKOP WINE ESTATE AVERAGE TEMPERATURE (°C): 2017 VINTAGE
CYCLE: MAY 2016 - APRIL 2017

