



KANONKOP

WINE ESTATE

Black Label Pinotage

2018



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	65 years
IRRIGATION	None – dry land vineyards
SOIL TYPE	Decomposed Granite and Hutton
YIELD	2.8 tons per hectare
AGEING POTENTIAL	15 to 20 years from vintage
PRODUCTION VOLUME	1150 cases (6 x 750ml)
FOOD PAIRING	Aromatic curries Barbequed venison and beef Grilled game fish like tuna or snoek Roast duck with berry sauce Pork belly

VINTAGE CONDITIONS

Extremely warm and dry, with below average rainfall and cold units during the preceding winter. During ripening the night time temperatures were cooler than normal, resulting in good acid and flavour development. A challenging vintage producing sound, concentrated wines that should peak earlier.

WINEMAKING / MATURATION

Fermentation took place in open top concrete fermenters. The floating skins were punched down by hand, every 2 hours during fermentation. The juice was drawn off the skins after 3.5 days. After malolactic fermentation the wine was matured for 18 months in 100% new 225L French Nevers oak barrels.

TASTING NOTES

Deep purple colour, with intense perfumed top notes of rose petals, cinnamon spice, black cherries and dark chocolate. A decadently rich and layered wine, with bold flavours of black cherries, dark plums and wild bramble fruit. The seamlessly integrated oak and velvety tannins add firm support and structure to the sultry fruit core. A big, complex and powerful wine – the proverbial iron fist in a velvet glove!

ALC 14.61% | RS 2.5 g/l | TA 5.1 g/l | pH 3.69 | FREE SO₂ 41 mg/l | TOTAL SO₂ 85 mg/l | VA 0.64 g/l

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