



KANONKOP

WINE ESTATE



Pinotage

2018

WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	31 to 65 year old bush vines
IRRIGATION	None - dry land vineyards
SOIL TYPE	Decomposed Granite and Hutton
YIELD	5 tons per hectare
AGEING POTENTIAL	10 to 15 years from vintage
PRODUCTION VOLUME	12 000 cases (6 x 750ml)
FOOD PAIRING	Spicy Asian-style dishes Aromatic curries Peppered squid with wasabi All types of venison meat Seared game fish Duck

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 that produced sound, concentrated wines.

WINEMAKING / MATURATION

Fermented in open top concrete fermenters at 28°C. The floating skins were punched down by hand, every 2 hours during fermentation. The juice was drawn off the skins after 3 days. After malolactic fermentation the wine was matured for 16 months in 80% new and 20% second fill 225L French Nevers oak barrels.

TASTING NOTES

Intense purple hues. The nose is beautifully aromatic, with scented aromas of red currants, macerated cherries and cinnamon spice. The palate displays a silky tannin structure, backed by a fine seam of acidity. Subtle vanilla undertones from the integrated oak profile are juxtaposed against a fruit explosion of wild bramble, plums and black berries. An elegant wine with lingering flavours of juicy, dark plums on the finish.

ALC 14.84% | RS 2.2 g/l | TA 5.4 g/l | pH 3.73 | FREE SO₂ 50 mg/l | TOTAL SO₂ 132 mg/l | VA 0.68 g/l