



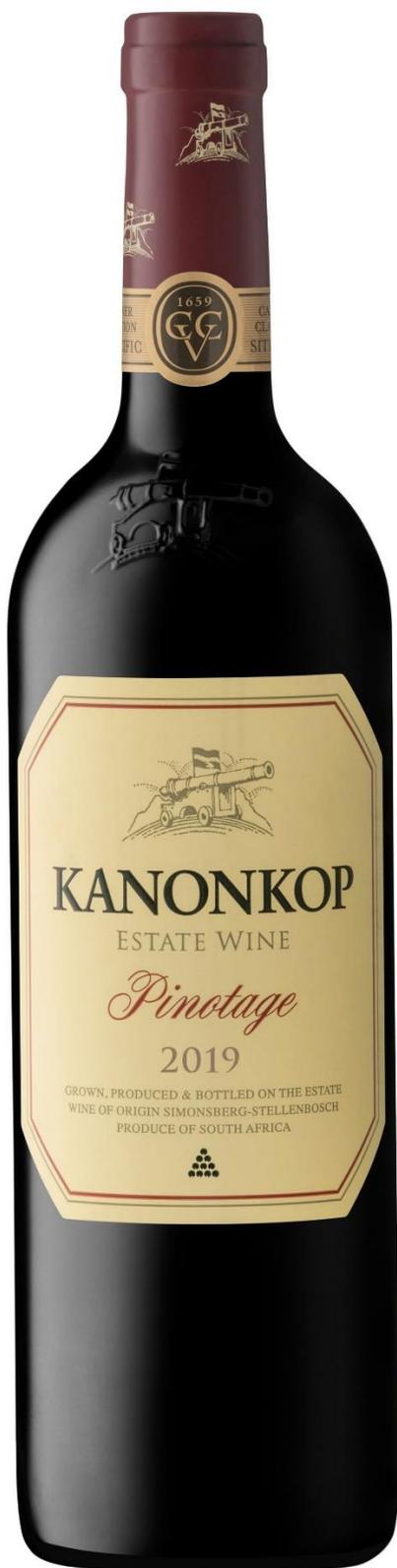
KANONKOP

WINE ESTATE

Pinotage

2019

WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	32 to 66 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 Venison meat Seared game fish Duck



VINTAGE CONDITIONS

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

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

Vibrant aromas of blueberries, ripe plums, black cherries, cinnamon and vanilla on the nose. The palate is sultry and luxurious, with densely packed flavours of berry compote, wild bramble, plum tart and spicy Christmas cake. Ripe tannins are beautifully intertwined between the layers of fruit, adding a dense and broad texture to the wine. The subtle spicy tones and plush black cherry flavours on the lingering finish completes a very elegant and age-worthy wine.

ALC 14.95% | RS 2.5 g/l | TA 5.3 g/l | pH 3.87 | FREE SO₂ 45 mg/l | TOTAL SO₂ 93 mg/l | VA 0.65 g/l

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