



KANONKOP

WINE ESTATE

Black Label Pinotage

2019



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	66 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

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

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 in colour, with rich and layered flavours of red and black cherries, dark plums, wild bramble fruit with subtle sweet spice and oak undertones. The seamlessly integrated oak and velvety tannins add firm support and structure to the sultry fruit core. The perfect balance of elegance and complexity- iron fist in a velvet glove!

ALC 13.59% | RS 3.6 g/l | TA 5.1 g/l | pH 4.07 | FREE SO₂ 41 mg/l | TOTAL SO₂ 92 mg/l | VA 0.78 g/l

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