



BLACK LABEL PINOTAGE 2014

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** 100% Pinotage
- ORIGIN:** Stellenbosch
- CLIMATE:** A long growing season due to cooler conditions in the early season, November/December and a wet winter, with the most rain in 48 years. Good bud burst, flowering and set resulted in this vintage giving a larger crop than usual.
- AGE OF VINES:** 61 years old bush vines.
- IRRIGATION:** None – dry land
- SOIL:** Decomposed granite and Hutton soils.
- YIELD:** 2.8 tons/ha
- VINIFICATION:** Fermentation took place in open concrete fermenters. Cap was punched manually every 2 hours and was the juice drawn off the skins after 3.5 days.
- AGING POTENTIAL:** 20 – 25 Years
- DESCRIPTION:** A complex nose of black cherry, plums and dark chocolate with hints of gooseberry and cedar. The palate is rich with a velvety tannin structure only made possible from old vineyard Pinotage. An intense core of pure black and red fruits, balanced with savoury dark chocolate and cedar. It offers a long and lingering finish.
- MATURATION:** Matured for 18 months in 100 % new 225 lit. French Nevers barrels, primarily Vicard.

FOOD SUGGESTION: Red meat or spicy Asian style dishes.

CHEMICAL ANALYSIS:

ALCOHOL	FREE SO2	TOTAL SO2	PH	T/A	R/S	V/A
14.6 %	60	121	3.80	5.2	3.1	0.89

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