



KANONKOP

WYNLANDGOED • WINE ESTATE

Pinotage 2016

WINEMAKER:	Abrie Beeslaar					
VARIETAL:	100% Pinotage					
ORIGIN:	Simonsberg, Stellenbosch					
CLIMATE:	A warm dry winter with hot days during the picking season					
AGE OF VINES:	30 to 65 year old bush vines					
IRRIGATION:	None – dry land vineyards					
SOIL:	Decomposed granite and Hutton soils					
YIELD:	5.0 tons/ha – 3250 litres/ha					
VINIFICATION:	Fermentation took place in open concrete fermenters at 28°C. The cap was punched down manually every 2 hours and the juice was drawn off the skins after 3 days.					
MATURATION:	Matured for 16 months in 225L French Nevers oak barrels – 80% new and 20% 2nd fill barrels.					
TASTING NOTES:	Deep purple colour. Intense aromas of black plums, red and black berries, vanilla and aromatic sweet spices. This vintage offers good complexity with layered red and black fruit flavours which are balanced and accessible, but will continue to develop savoury notes with bottle age.					
FOOD PAIRING:	A fantastic food wine - serve with duck, game, lamb, smoked pork and Asian-style dishes.					
AGEING POTENTIAL:	10 – 15 years from vintage, but can mature for longer under ideal conditions.					
CHEMICAL ANALYSES:						
ALCOHOL	FREE SO2	TOTAL SO2	PH	T/A	R/S	V/A
14.6 %	56	109	3.58	5.7	2.7	0.74

wine@kanonkop.co.za
www.kanonkop.co.za