



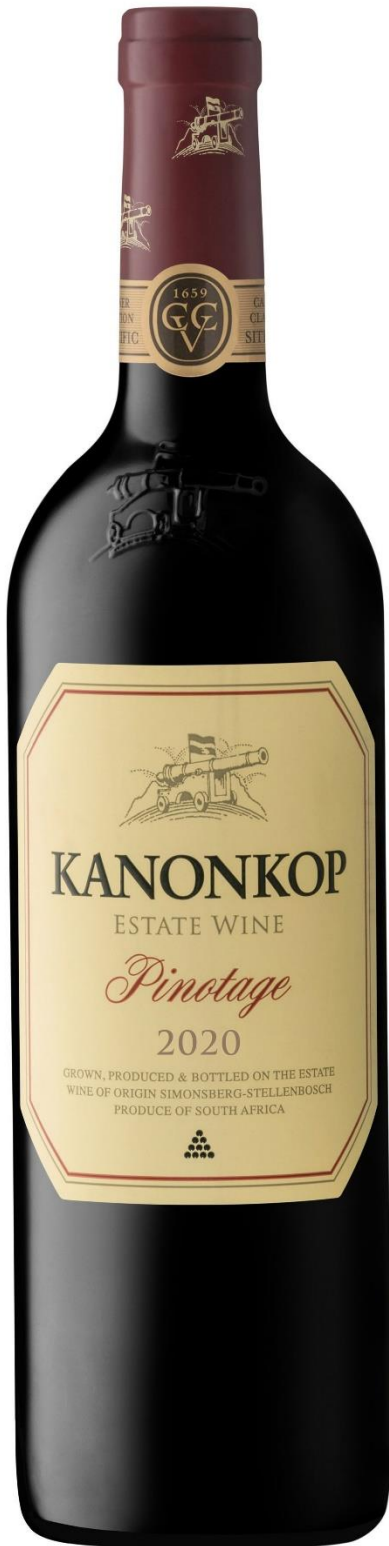
KANONKOP

WINE ESTATE

Pinotage

2020

WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	32 to 67 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	13 000 cases (6 x 750ml)
FOOD PAIRING	Spicy Asian-style dishes Aromatic curries Venison meat Seared game fish Duck



VINTAGE CONDITIONS

The preceding winter had sufficient rain and cold units. Throughout the harvesting period the weather remained favourable, with relatively warm days, no significant heatwaves and cool night temperatures.

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 18 months in 80% new and 20% second fill 225L French Nevers oak barrels.

TASTING NOTES

Bright purple-red colour. Bold aromas of plums, blackberries, hints of liquorice and tar, layers of smoke, roasted nuts and rich vanilla on the nose. The palate is packed with flavours of plums, cherries, black figs, dark chocolate, blackberries and spicy oak. The beautifully integrated plush, creamy tannins with satisfying acidity result in a wonderfully balanced wine with a long finish, promising great maturation potential.

ALC 14.30% | RS 2.9 g/l | TA 5.2 g/l | pH 3.71 | FREE SO₂ 41 mg/l | TOTAL SO₂ 99 mg/l | VA 0.7 g/l

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