



KANONKOP

WINE ESTATE

Black Label Pinotage

2020



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	67 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 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

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 a concentrated, rich profile of red and black cherries, dark plums, sweet spice and dark chocolate notes from the French oak. Notes of dry earth and cured meats adds to the wines complexity. The seamlessly integrated oak and velvety tannins gives structure to the sultry fruit core. The perfect balance of elegance and complexity- iron fist in a velvet glove!

ALC 14.36% | RS 3.1 g/l | TA 4.7 g/l | pH 4.01 | FREE SO₂ 37 mg/l | TOTAL SO₂ 92 mg/l | VA 0.83 g/l

Kanonkop Wine Estate (Pty) Ltd, R44, Stellenbosch | P.O. Box 19, Elsenburg, 7607 | T: +27 (0)21 884 4656

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