



KANONKOP

WINE ESTATE

Black Label Pinotage

2021



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

Warmer periods during the latter part of the winter resulted in some un-even budding, flowering and fruit set. The moisture levels in the soils were satisfactory throughout the growing and ripening phase, and very little moisture stress was noticeable on the vines. The late start to the 2021 harvest was one of the distinguishing hallmarks of this vintage. The cooler growing conditions of the 2021 vintage produced elegant wines with softer tannin structures that will make them accessible and drinkable from an earlier age.

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 explosion of red and black cherries, vanilla, dark chocolate, and sweet spice. The palate provides additional complex notes of red roses, cured meats and coffee grinds and a lifted finish. The perfect balance and refreshment and complexity - iron fist in a velvet glove!

ALC 14.05% | RS 1.7 g/l | TA 5.7 g/l | pH 3.73 | FREE SO₂ 48 mg/l | TOTAL SO₂ 112 mg/l | VA 0.58 g/l