



# KANONKOP

WINE ESTATE

## Black Label Pinotage

### 2022



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	69 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

2022 was the latest vintage in the past 25 years, about 2 weeks later than normal. We had a proper cold winter with enough rain, that resulted in budbreak that was 2 weeks late. The earlier part of the season was quite cool, with December showing lower maximum and minimum temperatures. January was more moderate with a couple of hot days. We had slow ripening conditions that resulted in concentrated fruit development and palate weight.

### 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

Opaque blue red colour. Deep complex, perfumed nose packed with black plums, vanilla, cherries, dried red rose petals and dark chocolate. The intense palate is packed dark fruit, cedarwood, baking spices, a hint of smoke and charcuterie. A big wine with beautifully balanced acidity and grippy though velvety tannins. A true joy to drink.

ALC 14.67% | RS 3.4 g/l | TA 5.7 g/l | pH 3.97 | FREE SO<sub>2</sub> 34 mg/l | TOTAL SO<sub>2</sub> 87 mg/l | VA 0.88 g/l

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