



KANONKOP

WINE ESTATE

Pinotage

2022



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	33- to 68-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

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

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

Opaque purple red colour. Bold plums, blackberries, mulberries, rich vanilla, layers of smoke, and roasted nut the nose. Followed by a palate packed with plums, cherries, black figs, pomegranate, dark chocolate, blackberries and spicy oak, The beautifully integrated plush, creamy tannins teams with satisfying acidity resulting in a wonderfully balanced wine with and a long finish, promising a great maturation potential.

ALC 14.64% | RS 3.1 g/l | TA 5.7 g/l | pH 3.75 | FREE SO₂ 40 mg/l | TOTAL SO₂ 98 mg/l | VA 0.57 g/l