



KANONKOP

WINE ESTATE



PINOTAGE 2009

WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
AGING POTENTIAL	20 to 25 years (potentially longer if stored properly)
ORIGIN	Simonsberg, Stellenbosch
SOIL TYPE	Decomposed granite and Hutton soils
AGE OF VINES	Up to 57 years old
IRRIGATION	Dry land vineyards
TRELLISING TECHNIQUE	Bush vines
YIELD	5 tons per hectare
FOOD PAIRING	Spicy Asian-style dishes Aromatic curries Peppered squid with wasabi All types of venison meat Seared game fish Duck

ALC 14,00% | RS 1,70 g/l | pH 3.74 | TA 5,80 g/l | VA 0,72 g/l

VINTAGE CONDITIONS

A cold winter with sufficient cold units. Moderate temperatures led to a slow ripening period, increasing concentration and producing compact grape bunches. Arguably our best vintage of the previous 15 years.

WINEMAKING / MATURATION

Fermented in open 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 3,5 days. After malolactic fermentation the wine was matured for 16 months in 75% new and 25% second fill 225L French oak barrels.

TASTING NOTES

A full bodied wine with a dark purple colour. Intense aromas of red berries, plums, cherries and banana. The palate shows layered flavours of black fruits, vanilla and black cherries, complemented by a beautiful savoury tone on the finish.