



KANONKOP

WINE ESTATE



PINOTAGE 2015

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 62 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 14,50% | RS 3,10 g/l | pH 3.65 | TA 5,50 g/l | VA 0,88 g/l

VINTAGE CONDITIONS

A perfect vintage. The vineyards experienced no moisture stress during the growing season, while December conditions provided just enough strain on the vines to prevent excessive vigour during the final stages of growth. These temperate conditions resulted in even ripening without sudden surges in sugar levels.

WINEMAKING / MATURATION

Fermentation took place 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 75% new and 15% second fill 225-litre French Nevers oak barrels.

TASTING NOTES

Deep intense ruby plum colour with a purple hue. A bold intensity of red plum, red berries and concentration of dark chocolate, vanilla and aromatic sweet spice. The 2015 vintage offers a good complexity with layered flavours that will continue to develop and integrate for years to come.