



KANONKOP

WINE ESTATE



PINOTAGE 2017

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	30 to 64 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 14,32% | RS 2,00 g/l | pH 3.52 | TA 5,80 g/l | VA 0,72 g/l

VINTAGE CONDITIONS

The preceding winter was the third dry winter in a row, with less rainfall than the previous year and warmer temperatures. A warm spring resulted in early budding. Regular rain showers during flowering and berry set, together with high pest pressure, created challenges. The picking season was very dry with limited irrigation water, although cooler night-time temperatures during February benefited ripening.

WINEMAKING / MATURATION

Fermentation took place in open concrete fermenters at 28°C. The cap was punched down manually every 2 hours and the juice was drawn off the skins after 3 days. After malolactic fermentation the wine was matured for 16 months in 225-litre French Nevers oak barrels, 80% new and 20% second fill.

TASTING NOTES

Bright ruby-red hues. A textbook Stellenbosch Pinotage with aromatic and spicy aromas of mulberry, raspberry and cinnamon. Muscular, well-integrated tannins add great structure. Flavours of bramble, violets, plums and blackberries are balanced by oak. An elegant wine.