

PINOTAGE, KANONKOP

Vintage

2022



KANONKOP



Kanonkop's Pinotage comes from 63-year-old unirrigated bush vines grown on the estate.

TASTING NOTE

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.

VINTAGE CONDITIONS

2022 was the latest vintage in the past 25 years, about 2 weeks later than normal. It was a 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. Slow ripening conditions resulted in concentrated fruit development and palate weight.

VINIFICATION DETAILS

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.











TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.6	3.1
pH	Acidity
3.75	5.7

AWARDS

Platter: 93 pts;
Tim Atkin MW: 93 pts
IWSC: Gold
Wine Spectator: 91 pts

ATTRIBUTES

 Origin South Africa	 Variety Pinotage	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Abrie Beeslaar	 Fining Agent None	 Closure Cork	 Region Simonsberg Stellenbosch	 Vegan Yes