

PINOTAGE, KANONKOP

Vintage

2021



KANONKOP



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

TASTING NOTE

Bright red in colour, with a purple hue. This Pinotage offers bold plums, blackberries, with layers of liquorice, smoke, roasted nuts and rich vanilla on the nose. Followed by a palate packed with plums, black and red cherries, and dark chocolate, and spicy oak. The integrated and plush ripe tannins together with the satisfying acidity results in a balanced wine with a long finish, promising great maturation potential.

VINTAGE CONDITIONS

Warmer periods during the latter part of the winter resulted in some uneven budding, flowering and fruit set. The moisture levels in the soils were satisfactory throughout the growing and ripening phase, and very little moisture stress was noticeable on the vines. The late start to the 2021 harvest was one of the distinguishing hallmarks of this vintage. The cooler growing conditions of the 2021 vintage produced elegant wines with softer tannin structures that will make them accessible and drinkable from an earlier age.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.6	2.7
pH	Acidity
3.61	5.7











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.

AWARDS

Platter: 95 pts;
Tim Atkin MW: 94 pts
Vinous: 91 pts

ATTRIBUTES

 Origin South Africa	 Variety Pinotage	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Abrie Beeslaar	 Finning Agent	 Closure Cork	 Region Simonsberg Stellenbosch	 Vegan Yes