

PINOTAGE, KANONKOP

Vintage

2020



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	2.9
pH	Acidity
3.71	5.2

ATTRIBUTES



Origin

South Africa



Variety

Pinotage



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Abrie Beeslaar



Fining Agent



Closure

Cork



Region

Simonsberg
Stellenbosch



Vegan

Yes



KANONKOP

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

TASTING NOTE

Bright purple-red colour. Bold aromas of plums, blackberries, hints of liquorice and tar, layers of smoke, roasted nuts and rich vanilla on the nose. The palate is packed with flavours of plums, cherries, black figs, dark chocolate, blackberries and spicy oak. The beautifully integrated plush, creamy tannins with satisfying acidity result in a wonderfully balanced wine with a long finish, promising great maturation potential.

VINTAGE CONDITIONS

The preceding winter had sufficient rain and cold units. Throughout the harvesting period the weather remained favourable, with relatively warm days, no significant heatwaves and cool night temperatures.

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

Tim Atkin MW: 92 pts