



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

## TASTING NOTE

Vibrant aromas of blueberries, ripe plums, black cherries, cinnamon and vanilla on the nose. The palate is sultry and luxurious, with densely packed flavours of berry compote, wild bramble, plum tart and spicy Christmas cake. Ripe tannins are beautifully intertwined between the layers of fruit, adding a dense and broad texture to the wine. The subtle spicy tones and plush black cherry flavours on the lingering finish completes a very elegant and age-worthy wine.

## VINTAGE INFORMATION

The carry-over effect of the previous three year's drought was still visible in this vintage, despite the higher rainfall during the season, and it delivered a smaller crop, but of high quality. Despite the relative low water stress, the cool weather contributed to smaller berries, and less irrigation was needed in this growing season.

## 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 16 months in 80% new and 20% second fill 225L French Nevers oak barrels.

## TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.9	2.5
pH	Acidity
2.87	5.3

## 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