

## PINOTAGE, KANONKOP

Vintage

2018



KANONKOP



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

### TASTING NOTE

Intense purple hues. The nose is beautifully aromatic with scented aromas of redcurrants, macerated cherries and cinnamon spice. The palate displays a silky tannin structure, backed by a fine seam of acidity. Subtle vanilla undertones from the integrated oak profile are juxtaposed against a fruit explosion of wild bramble, plums and blackberries. An elegant wine with lingering flavours of juicy, dark plums on the finish, and a lifting underlying freshness.

### VINTAGE CONDITIONS

A dry summer with warm days and consistently cool nights to ensure good ripening.

### VINIFICATION DETAILS

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. The wine was matured for 16 months in 225L French Nevers oak barrels – 80% new and 20% 2nd-fill.

### TECHNICAL ANALYSIS

Alcohol

Residual sugar

14.8

2.2

pH

Acidity

3.73

5.4

### ATTRIBUTES



Origin

South Africa



Variety

Pinotage



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Abrie Beeslaar



Fining Agent



Closure

Cork



Region

Stellenbosch



Vegan

Yes