



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