

## PINOTAGE, KANONKOP

Vintage

2017



KANONKOP



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

### TASTING NOTE

Bright ruby-red hues. A textbook Stellenbosch Pinotage with aromatic and spicy aromas of mulberry, raspberry and cinnamon. Muscular, well-integrated tannins add great structure. Flavours of bramble, violets, plums and black berries are balanced by scented new oak. An elegant wine with savoury notes on the lengthy finish, and a lifting underlying freshness.

### VINTAGE CONDITIONS

A very dry and hot growing season which resulted in lower yields.

### 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

14.3

2.0

pH

Acidity

3.52

5.8

### 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