SECKFORD AGENCIES

KANONKOP

PINOTAGE, KANONKOP

Vintage 2018

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	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Pinotage	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Abrie Beeslaar		Cork	Stellenbosch	Yes