


BLACK LABEL PINOTAGE, KANONKOP

Vintage

2022


Kanonkop's flagship wine comes from estate-grown 64-year-old bush vines.

TASTING NOTE

Opaque blue red colour. Deep complex, perfumed nose packed with black plums, vanilla, cherries, dried red rose petals and dark chocolate. The intense palate is packed dark fruit, cedarwood, baking spices, a hint of smoke and charcuterie. A big wine with beautifully balanced acidity and grippy though velvety tannins. A true joy to drink

VINTAGE CONDITIONS

2022 was the latest vintage in the past 25 years, about 2 weeks later than normal. A cold winter with enough rain, resulted in budbreak that was 2 weeks late. The earlier part of the season was quite cool, with December showing lower maximum and minimum temperatures. January was more moderate with a couple of hot days. Slow ripening conditions resulted in concentrated fruit development and palate weight.

VINIFICATION DETAILS

Fermentation took place in open top concrete fermenters. The floating skins were punched down by hand, every 2 hours during fermentation. The juice was drawn off the skins after 3.5 days. After malolactic fermentation the wine was matured for 18 months in 100% new 225L French Nevers oak barrels.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.05	3.4
pH	Acidity
3.97	5.7

AWARDS

Tim Atkin MW: 98 pts
Platter: 95 pts
IWSC: Silver
Vinous: 92 pts
Wine Advocate: 95 pts

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Pinotage	Yes	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Abrie Beeslaar	None	Cork	Simonsberg, Stellenbosch	Yes