

BLACK LABEL PINOTAGE, KANONKOP

Vintage

2019



KANONKOP



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

TASTING NOTE

Deep purple in colour, with rich and layered flavours of red and black cherries, dark plums, wild bramble fruit with subtle sweet spice and oak undertones. The seamlessly integrated oak and velvety tannins add firm support and structure to the sultry fruit core. The perfect balance of elegance and complexity.

VINTAGE CONDITIONS

The carry-over effect of the previous three year's drought was still visible in this vintage, despite the higher rainfall during the season, and it delivered a smaller crop, but of high quality. Despite the relative low water stress, the cool weather contributed to smaller berries, and less irrigation was needed in this growing season.

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
13.6	3.6
pH	Acidity
3.07	5.1

AWARDS

IWSC: Gold 95 pts

ATTRIBUTES



Origin

South Africa



Variety

Pinotage



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Abrie Beeslaar



Fining Agent



Closure

Cork



Region

Simonsberg,
Stellenbosch



Vegan

Yes