


BLACK LABEL PINOTAGE, KANONKOP

Vintage

2021


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

TASTING NOTE

Deep purple in colour, with a concentrated explosion of red and black cherries, vanilla, dark chocolate, and sweet spice. The palate provides additional complex notes of red roses, cured meats and coffee grinds and a lifted finish. The perfect balance and refreshment and complexity.

VINTAGE CONDITIONS

Warmer periods during the latter part of the winter resulted in some uneven budding, flowering and fruit set. The moisture levels in the soils were satisfactory throughout the growing and ripening phase, and very little moisture stress was noticeable on the vines. The late start to the 2021 harvest was one of the distinguishing hallmarks of this vintage. The cooler growing conditions of the 2021 vintage produced elegant wines with softer tannin structures that will make them accessible and drinkable from an earlier age.

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
14.0	1.7
pH	Acidity
3.73	5.7

AWARDS

Tim Atkin MW: 97 pts
 Platter: 96 pts
 Vinous: 92 pts
 IWSC: Silver 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		Cork	Simonsberg, Stellenbosch	Yes