


**BLACK LABEL PINOTAGE, KANONKOP**

Vintage

2018



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

**TASTING NOTE**

Deep purple colour with intense perfumed top notes of rose petals, cinnamon spice, black cherries and dark chocolate. A decadently rich and layered wine, with bold flavours of black cherries, dark plums and wild bramble fruit. The seamlessly integrated oak and velvety tannins add firm support and structure to the sultry fruit core. A big, complex and powerful wine – the proverbial iron fist in a velvet glove!

**VINTAGE CONDITIONS**

Extremely warm and dry, with below average rainfall and cold days/nights during the preceding winter. During ripening the night time temperatures were cooler than normal, resulting in good acid and flavour development. This challenging vintage produced sound, concentrated wines that should peak earlier.

**VINIFICATION DETAILS**

Fermentation took place in open top concrete fermenters. The floating skins were punched down by hand, every two hours during fermentation, before 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
14.6	2.5
pH	Acidity
3.69	5.1

**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