

BLACK LABEL PINOTAGE, KANONKOP

Vintage

2017



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

TASTING NOTE

Opaque purple ruby colour. Intense floral nose of dark red rose petals, with layers of strawberries, red fruits and hints of sweet spice. The palate is packed with red fruit, black plums and chocolate. The well integrated oak plays a great supporting role. Powerful yet elegant tannins; mouthfilling without being heavy. The seamless finish rounds off this complex, powerful yet elegant wine.

VINTAGE CONDITIONS

A very dry and hot growing season which resulted in lower yields.

VINIFICATION DETAILS

Fermentation took place in open concrete fermenters, with the cap punched manually every 2 hours and the juice drawn off the skins after 3.5 days. The wine was matured for 18 months in new 225L French Nevers barrels, primarily Vicard.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.6
pH	Acidity
3.62	5.4

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