



BLACK LABEL PINOTAGE, KANONKOP

Vintage

2016



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

TASTING NOTE

A dense, full and rich wine filled with perfume and red fruit with a hint of spice to add to its complexity. The palate is structured and powerful, with ripe red fruits, black plums and dark chocolate. The tannins are grainy and mouthfilling with a dry, appetising finish.

VINTAGE CONDITIONS

A very challenging vintage with hot and dry conditions.

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 |
|---------|----------------|
| 14.7 | 4.0 |
| pH | Acidity |
| 3.69 | 5.6 |

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