

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