

SPECIAL VINTAGE RELEASE PINOTAGE, KANONKOP

Vintage

2015



KANONKOP



Kanonkop have held back parcels of older vintages for release when they reach ten years or more.

TASTING NOTE

Deep intense ruby plum colour with a purple hue. A bold intensity of red plum, red berries and concentration of dark chocolate, vanilla and aromatic sweet spice. The 2015 vintage offers a good complexity with layered flavours

that will continue to develop and integrate for years to come.

VINTAGE CONDITIONS

A warm dry season with hot days during picking.

VINIFICATION DETAILS

Fermented in open top concrete fermenters at 28°C. The floating skins were punched down by hand, every 2 hours during fermentation. The juice was drawn off the skins after 3 days. After malolactic fermentation the wine was matured for 18 months in 75% new and 15% second fill 225L French Nevers oak barrels.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

14.5

3.1

pH

Acidity

3.65

5.5

AWARDS

IWSC: Silver

ATTRIBUTES



Origin

South Africa



Variety

Pinotage



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Abrie Beeslaar



Fining Agent

None



Closure

Cork



Region

Simonsberg,
Stellenbosch



Vegan

Yes