SECKFORD AGENCIES

KANONKOP

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SPECIAL VINTAGE RELEASE PINOTAGE, KANONKOP

Vintage 2016



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

TASTING NOTE

Deep intense plum colour with a purple hue. A bold intensity of black plum, red & black berries and a concentration of vanilla and aromatic sweet spice. This vintage offers a good complexity with layered flavours that is balanced and accessible, but will continue to develop and integrate for years to come

VINTAGE CONDITIONS

A warm dry season with hot days during picking.

VINIFICATION DETAILS

Fermentation took place in open concrete fermenters @ 28°C. Cap was punched manually every 2 hours and the juice drawn off the skins after 3 days. Matured for 18 months in 75% new 225 lit. French and 25% 2nd fill.

AWARDS

IWSC: Silver
Tim Atkin MW: 94 pts
James Suckling: 93 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.6	2.7
pH	**Acidity**
3.58	5.7

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Pinotage	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Abrie Beeslaar	None	Cork	Simonsberg, Stellenbosch	Yes