SECKFORD AGENCIES

KANONKOP

SPECIAL VINTAGE RELEASE PINOTAGE, KANONKOP

Vintage 2015



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
Tim Atkin MW: 94 pts
Wine Advocate: 94 pts

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