SECKFORD AGENCIES

KANONKOP

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SPECIAL VINTAGE RELEASE PINOTAGE, KANONKOP

Vintage 2014



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

TASTING NOTE

A youthful bouquet despite the age: a mixture of red and black fruit, camphor, a touch of crushed violets and then a hint of marmalade. The palate is medium-bodied with pliant tannins, quite fleshy and erring toward a medicinal style of Pinotage. A touch of white pepper builds on the finish. This is drinking beautifully now. (tasted Aug 2024)

VINTAGE CONDITIONS

A warm dry season with hot days during picking.

VINIFICATION DETAILS

Fermentation took place in open concrete fermenters at 28°C. The cap was punched manually every two hours and the juice drawn off the skins after three days. Matured for 18 months in 75% new and 25% second-fill 225L French oak barrels.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.8	3.1
pH	**Acidity**
3.76	5.4

AWARDS

Tim Atkin MW: 93 pts
Vinous: 90 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