SECKFORD AGENCIES

KANONKOP

SPECIAL VINTAGE RELEASE PINOTAGE, KANONKOP

Vintage 2013



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

TASTING NOTE

The colour is deep garnet and shows very little age. A bold nose of intense plum, cinnamon, nutmeg and allspice. There is a hint of forest floor and iodine. The palate is fresh, loaded with red and black plums, black cherries, pomegranate and mulberries, with hints of smoke and mustard. The oak is well integrated, tannins are silky. The bright acidity and long chalky finish contributes to the surprising freshness of this wine. (tasted March 2024)

VINTAGE CONDITIONS

A cold and wet winter with some warmer days during the picking season

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 16 months in 75% new and 25% second-fill 225L French oak barrels.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.7	2.3
pH	**Acidity**
3.61	5.7

AWARDS

Platter: 4.5*;
Tim Atkin MW: 94 pts

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Abrie Beeslaar		Cork	Simonsberg, Stellenbosch	Yes