



SPECIAL VINTAGE RELEASE PINOTAGE, KANONKOP

Vintage

2010



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

TASTING NOTE

A complex wine with hints of red fruit flavours which reflect some Pinot Noir-style elegance and structure. Big, bold tannin structures are down played by ripe tannins and elegance.

VINTAGE CONDITIONS

Long, cold and wet winter with a slow steady ripening period. Extreme winds during ripening were followed by warm days during harvesting.

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

AWARDS

IWSC: Silver Outstanding

TECHNICAL ANALYSIS

Alcohol

14.5

Residual sugar

1.8

pH

3.67

Acidity

5.9

GREEN CREDENTIALS

Accredited Integrated Production of Wine (IPW) estate.

ATTRIBUTES



Origin

South Africa



Variety

Pinotage



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Abrie Beeslaar



Fining Agent



Closure

Cork



Region

Stellenbosch



Vegan

Yes