SECKFORD AGENCIES

KANONKOP

KANONKOP

SPECIAL VINTAGE RELEASE PINOTAGE, KANONKOP

Vintage 2011



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.

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.

GREEN CREDENTIALS

Accredited Integrated Production of Wine (IPW) estate.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	1.9
pH	**Acidity**
3.68	5.2

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Abrie Beeslaar		Cork	Stellenbosch	Yes