



## VINTAGE RELEASE PINOTAGE, KANONKOP

Vintage

2009



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

### TASTING NOTE

Full-bodied wine with a deep purple colour. Intense red fruit flavours, plum, cherry and banana.

### VINTAGE CONDITIONS

Cold and wet winter with warm spells just before harvest.

### 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.

### AWARDS

IWSC: Gold

### GREEN CREDENTIALS

Accredited Integrated Production of Wine (IPW) estate.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	1.7
pH	Acidity
3.74	5.8

### 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