

SPECIAL VINTAGE RELEASE PINOTAGE, KANONKOP

Vintage

2009



KANONKOP



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

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