SECKFORD AGENCIES

KANONKOP

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# 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

## GREEN CREDENTIALS

Accredited Integrated Production of Wine (IPW) estate.

## TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---|---|
| 14.5 | 1.8 |
| **pH** | **Acidity** |
| 3.67 | 5.9 |

## 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 |