SECKFORD AGENCIES

KANONKOP

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SPECIAL VINTAGE RELEASE PINOTAGE, KANONKOP

Vintage 2009



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

Winemaker	Fining Agent	Closure	Region	Vegan
Abrie Beeslaar		Cork	Stellenbosch	Yes