



Pinotage 2014

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** 100% Pinotage
- CLIMATE:** Cold and wet winter with some warmer days during picking season.
- AGE OF VINES:** Up to 62 year old bush vines.
- IRRIGATION:** None – dry land
- SOIL:** Decomposed granite and Hutton soils.
- YIELD:** 5.0 tons/ha – 3250 litre/ha
- VINIFICATION:** Fermentation took place in open concrete fermenters @ 28°C. Cap was punched manually every 2 hours and was the juice drawn off the skins after 3 days.
- PRODUCTION:** 75 000 Bottles
- PRODUCT DESCRIPTION:** A complex wine with layers of different aromas, that evolve in the glass. The 2014 vintage offers more Red fruit flavours in its youth, but after some bottle age this wine will start to show some farmyard, earthy and forest floor characteristics.
- MATURATION:** Matured for 18 months in 75% new 225 lit. French and 25% 2nd fill.
- POTENTIAL:** Can under decent conditions mature for at least 20 years.
- FOOD SUGGESTION:** Red meat or spicy Asian style dishes when young. Better with lamb or mutton when matured.

CHEMICAL ANALYSIS:

ALCOHOL	FREE SO2	TOTAL SO2	PH	T/A	R/S	V/A
14.8%	50	111	3.76	5.4	3.1	0.78

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