



PINOTAGE 2008

- WINEMAKER:** Abrie Beeslaar
- VARIETIES:** 100% Pinotage
- ORIGIN:** Simonsberg, Stellenbosch
- CLIMATE:** Cold, wet winter with a slow ripening period.
- AGE OF VINES:** Up to 55 year old bush vines.
- IRRIGATION:** None – dry land
- SOIL:** Decomposed granite and Hutton soils.
- YIELD:** 5.1 tons/ha – 3315 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.
- DESCRIPTION:** Full bodied wine with a dark purple colour. Intense red fruit flavours, plum, cherry and banana.
- MATURATION:** Matured for 15 months in 75% new 225 lit. French and 25% 2nd fill.
- AGING POTENTIAL:** Can, under decent conditions, mature for 15 to 20 years.
- FOOD SUGGESTION:** Red meat or spicy Asian style dishes.

CHEMICAL ANALYSIS:

ALCOHOL	FREE SO2	TOTAL SO2	PH	T/A	R/S	V/A
14%	54	112	3.86	5.7	1.9	0.73

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