



KANONKOP

WYNLANDGOED • WINE ESTATE



Pinotage 2017

- WINEMAKER:** Abrie Beeslaar
- VARIETAL:** 100% Pinotage
- ORIGIN:** Simonsberg, Stellenbosch
- CLIMATE:** A very dry and hot growing season which resulted in lower yields
- AGE OF VINES:** 30 to 65 year old bush vines
- IRRIGATION:** None – dry land vineyards
- SOIL:** Decomposed granite and Hutton soils
- YIELD:** 5.0 tons/ha – 3250 litres/ha
- VINIFICATION:** Fermentation took place in open concrete fermenters at 28°C. The cap was punched down manually every 2 hours and the juice was drawn off the skins after 3 days.
- MATURATION:** Matured for 16 months in 225L French Nevers oak barrels – 80% new and 20% 2nd fill barrels.
- TASTING NOTES:** Bright ruby-red hues. A textbook Stellenbosch Pinotage with aromatic and spicy aromas of mulberry, raspberry and cinnamon. Muscular, well integrated tannins add great structure. Flavours of bramble, violets, plums and black berries are balanced by scented new oak. An elegant wine with savoury notes on the lengthy finish, and a lifting underlying freshness.
- FOOD PAIRING:** A fantastic food wine - serve with duck, game, lamb, smoked pork and Asian-style dishes.
- AGEING POTENTIAL:** 10 – 15 years from vintage, but can mature for longer under ideal conditions.

CHEMICAL ANALYSES:

ALCOHOL	FREE SO ₂	TOTAL SO ₂	PH	T/A	R/S	V/A
14.32 %	49	99	3.52	5.8	2.0	0.72

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