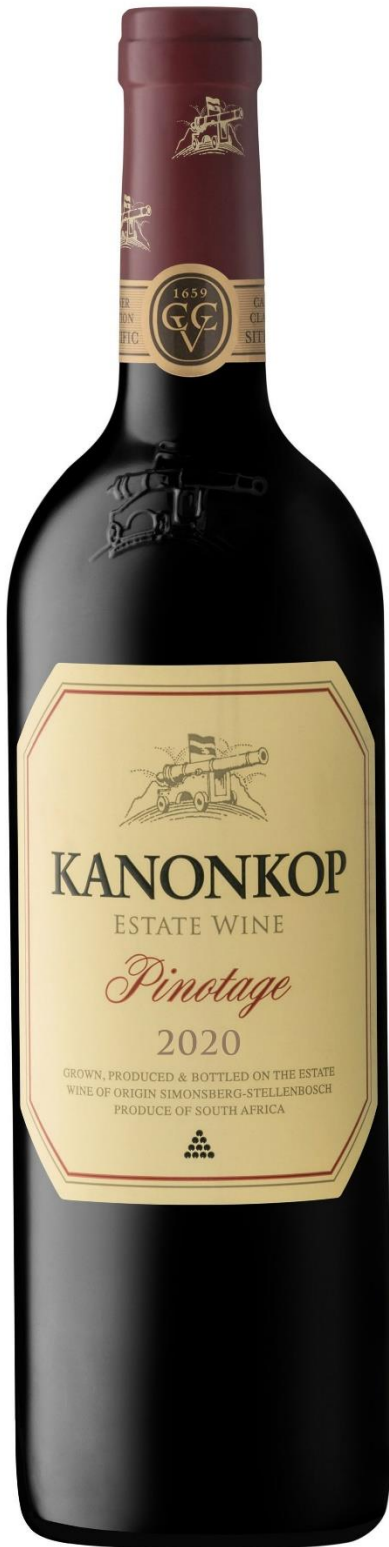




# KANONKOP

WINE ESTATE



## Pinotage

### 2021

WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	32 to 67 year old bush vines
IRRIGATION	None - dry land vineyards
SOIL TYPE	Decomposed Granite and Hutton
YIELD	5 tons per hectare
AGEING POTENTIAL	10 to 15 years from vintage
PRODUCTION VOLUME	13 000 cases (6 x 750ml)
FOOD PAIRING	Spicy Asian-style dishes   Aromatic curries Venison meat   Seared game fish   Duck

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### VINTAGE CONDITIONS

Warmer periods during the latter part of the winter resulted in some uneven budding, flowering and fruit set. The moisture levels in the soils were satisfactory throughout the growing and ripening phase, and very little moisture stress was noticeable on the vines. The late start to the 2021 harvest was one of the distinguishing hallmarks of this vintage. The cooler growing conditions of the 2021 vintage produced elegant wines with softer tannin structures that will make them accessible and drinkable from an earlier age.

### WINEMAKING / MATURATION

Fermented in open top concrete fermenters at 28°C. The floating skins were punched down by hand, every 2 hours during fermentation. The juice was drawn off the skins after 3 days. After malolactic fermentation the wine was matured for 18 months in 80% new and 20% second fill 225L French Nevers oak barrels.

### TASTING NOTES

Bright red in colour, with a purple hue. Bold aromas of plums & blackberries, with layers of liquorice, smoke, roasted nuts and rich vanilla on the nose. The palate is packed with flavours of plums, black and red cherries, dark chocolate and spicy oak. The integrated and ripe tannins, together with the satisfying acidity, results in a balanced wine with a long finish, promising great maturation potential.

ALC 14.30% | RS 2.9 g/l | TA 5.2 g/l | pH 3.71 | FREE SO<sub>2</sub> 41 mg/l | TOTAL SO<sub>2</sub> 99 mg/l | VA 0.7 g/l