KANONKOP
WINE ESTATE



PINOTAGE 2007

WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
AGING POTENTIAL	20 to 25 years (potentially longer if stored properly)
ORIGIN	Simonsberg, Stellenbosch
SOIL TYPE	Decomposed granite and Hutton soils
AGE OF VINES	Up to 54 years old
IRRIGATION	Dry land vineyards
TRELLISING TECHNIQUE	Bush vines
YIELD	5,2 tons per hectare
FOOD PAIRING	Spicy Asian-style dishes | Aromatic curries | Peppered squid with wasabi | All types of venison meat | Seared game fish | Duck

ALC 14,00% | RS 2,30 g/l | pH 3.86 | TA 5,30 g/l | VA 0,61 g/l

VINTAGE CONDITIONS

The preceding winter in 2006 was very wet and cold. Cooler-than-normal weather during the growing season resulted in slow, gradual ripening and a slightly delayed harvest. An excellent vintage that produced wines with exceptional ageability.

WINEMAKING / MATURATION

Fermented in open 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 3,5 days. After malolactic fermentation the wine was matured for 15 months in 75% new and 25% second fill 225L French oak barrels.

TASTING NOTES

Full bodied wine with a dark purple colour. Intense red fruit flavours, plum, cherry and banana.

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