KANONKOP
WINE ESTATE



PINOTAGE 2013

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 60 years old
IRRIGATION	Dry land vineyards
TRELLISING TECHNIQUE	Bush vines
YIELD	5 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 14,70% | RS 2,30 g/l | pH 3.61 | TA 5,76 g/l | VA 0,75 g/l

VINTAGE CONDITIONS

A long, cold, and wet winter was followed by a slow and steady ripening period. Very strong winds occurred at the end of November, followed by welcomed rainfall at the beginning of February.

WINEMAKING / MATURATION

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. After malolactic fermentation the wine was matured for 16 months in 75% new and 25% second fill 225-litre French Nevers oak barrels.

TASTING NOTES

A complex and fruity wine with red and black fruit flavours when young. After some bottle age this wine will start to show some farmyard, earthy and forest floor characteristics.

R44, Stellenbosch | P.O. Box 19, Elsenburg, 7607 | T: +27 (0)21 884 4656
www.kanonkop.co.za | wine@kanonkop.co.za