KANONKOP
WINE ESTATE



PINOTAGE 2018

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	31 to 65 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 14,84% | RS 2,20 g/l | pH 3.73 | TA 5,40 g/l | VA 0,68 g/l

VINTAGE CONDITIONS

Winter rainfall was higher than during the previous two seasons. Irregular temperatures from winter through flowering, together with cool growing conditions, led to significant variation in the vineyards. Cool weather and regular rainfall reduced water stress during ripening. Harvest was characterised by intermittent rain showers.

WINEMAKING / MATURATION

Fermentation took place 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 16 months in 80% new and 20% second fill 225-litre French Nevers oak barrels.

TASTING NOTES

Intense purple hues. The nose is beautifully aromatic, with red currants, macerated cherries and cinnamon spice. The palate displays a silky tannin structure, backed by a fine seam of acidity. Subtle vanilla undertones from the integrated oak profile are juxtaposed against a fruit explosion of wild bramble, plums and blackberries. An elegant wine with a lingering finish.

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