KANONKOP
WINE ESTATE



PINOTAGE 2022

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	35 to 69 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 14,64% | RS 3,10 g/l | pH 3.75 | TA 5,70 g/l | VA 0,57 g/l

VINTAGE CONDITIONS

A cold and wet winter was ideal for late but even budding. Wetter and cooler weather persisted through spring, with a slight heat spike towards the end of January. Later veraison and cool growing conditions made the 2022 vintage memorable, producing structured, elegant, age-worthy wines.

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 18 months in 80% new and 20% second fill 225-litre French Nevers oak barrels.

TASTING NOTES

Opaque purple red colour. Bold plums, blackberries, mulberries, rich vanilla, layers of smoke and roasted nuts on the nose. Followed by a palate packed with plums, cherries, black figs, pomegranate, dark chocolate, blackberries and spicy oak. The beautifully integrated plush, creamy tannins team with satisfying acidity resulting in a wonderfully balanced wine with a long finish, promising a great maturation potential.

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