KANONKOP
WINE ESTATE



PINOTAGE 2023

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 clay soils
AGE OF VINES	34- to 67-year-old bush vines
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% | RS 2,2 g/l | pH 3,6 | TA 5,7 g/l | VA 0,62 g/l

VINTAGE CONDITIONS

The 2023 vintage followed a late, relatively dry winter with good June rainfall. Cold spells and a dry spring encouraged even budding, with minimal disease pressure. A very wet December brought larger berries, resulting in softer tannins. Harvest commenced as usual in early February.

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

An opaque purple-red colour introduces aromas of plums, blackberries and mulberries, layered with rich Vanila, smoky notes and roasted nuts. The palate is packed with plums, cherries, black figs and pomegranate, complemented by dark chocolate, blackberries and spicy oak. Plush, creamy tannins are beautifully integrated with a lively acidity in perfect balance.

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