

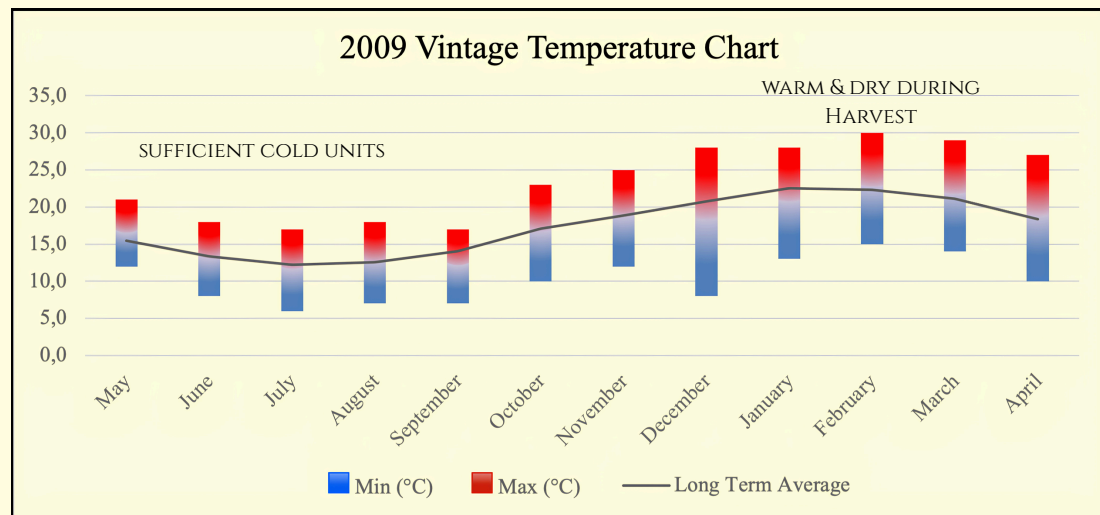
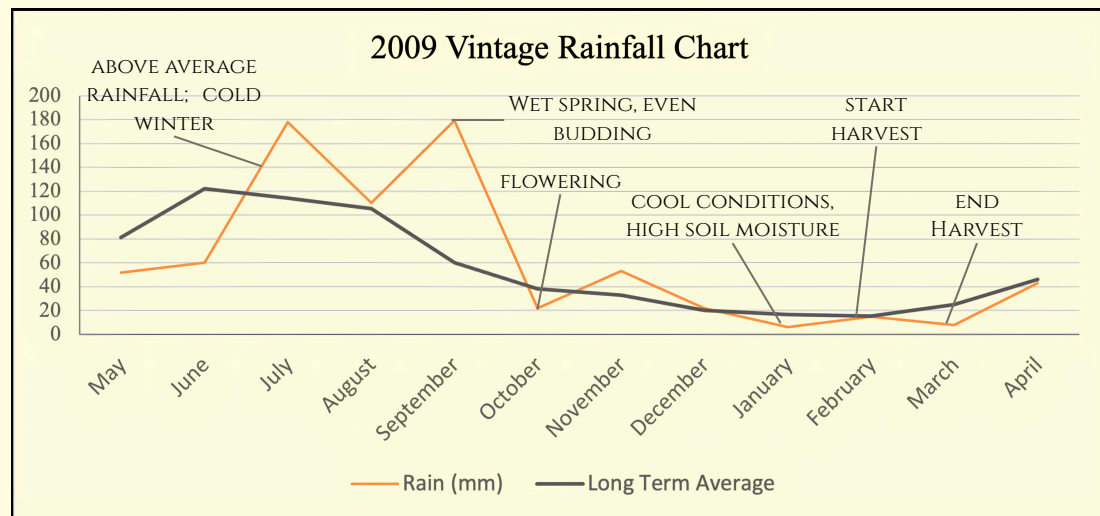
KANONKOP

WINE ESTATE



VINTAGE REPORT 2009

"One of the greatest vintages, for both Kanonkop and the South African industry as a whole." – Abrie Beeslaar



The excellent quality of this vintage will forever be remembered as one of the greatest vintages, not only for Kanonkop, but for the South African industry as a whole. Lower yields and intensely concentrated flavours from healthy grapes resulted in the production of brilliant quality wines.

WINTER SEASON

May - Aug. 2008

The post-harvest period was very warm and dry, with the first meaningful rains only arriving in May. From June to September, temperatures were lower with above-average rainfall, providing excellent soil moisture going into spring. Even budding occurred across all vineyards.

GROWING SEASON

Sep. - Dec. 2008

The cooler, wet spring led to low soil temperatures and uneven shoot growth. Flowering and ripening were also uneven, though berry set was good. Wet conditions contributed to significant weed growth. Temperatures from October to November were normal with low rainfall. December was hotter than usual, but with cool evenings and good rain towards month-end.

HARVEST SEASON

Jan. - Apr. 2009

Cooler conditions prevailed through January, with high soil moisture levels. Leafroll virus symptoms appeared later than usual, which was a positive sign of vine health. The harvest kicked off on 5 February with Pinotage, presenting healthy, compact bunches. February and March were very dry and warm, with heatwave conditions in early March. The must analyses were excellent, with intense colour and concentrated flavours. This vintage produced wines built for long bottle maturation.

It was a very healthy vintage, with no real threats of pests and diseases in the vineyards. The must analyses were excellent, and intense colours were observed with all our red wines. This vintage produced wines with intense flavour concentration – wines which will mature gracefully for many years.