

Kanonkop Pinotage 1999

Silver - International Wine and Spirit Competition (IWSC) 2005

A full bodied typical Pinotage is deep red in colour. The typical sweet blackberry flavours are well intergrated with the oak aromas. A big wine with firm tannin structure that are in balance with the fruit.

variety : Pinotage | 100% Pinotage

winery : Kanonkop Wine Estate

winemaker : Beyers Truter

wine of origin : Simonsberg - Stellenbosch

analysis : alc : 13.65 % vol rs : 2.2 g/l pH : 3.7 ta : 5.3 g/l va : 0.65 g/l so2 : 82 mg/l fso2 : 35 mg/l

type : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

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ageing : 7 to 10 years

in the cellar : 3 days on the skins in open fermenters. Punch cap every 2 hours for 1 and half day, then every 4 to 6 hours. The best colours and flavours are extracted rapidly and fast. After malolactic fermentation (20% in oak) the wine was matured in 225L French Nevers barrels for 14 months (90% new and 10% second fill).