

## Kanonkop Pinotage 2007

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**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.

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**variety :** Pinotage | 100% Pinotage

**winery :** Kanonkop Wine Estate

**winemaker :** Abrie Beeslaar

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol   rs : 2.3 g/l   pH : 3.86   ta : 5.3 g/l   va : 0.61 g/l   so2 : 80 mg/l   fso2 : 29 mg/l

**type :** Red   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).