

## Kanonkop Pinotage 2009

Full bodied wine with a dark purple colour. Intense red fruit flavours, plum, cherry and banana.

Red meat or spicy Asian style dishes.

**variety :** Pinotage | 100% Pinotage

**winery :** Kanonkop Wine Estate

**winemaker :** Abrie Beeslaar

**wine of origin :** Simonsberg - Stellenbosch

**analysis :** alc : 14.0 % vol   rs : 1.7 g/l   pH : 3.74   ta : 5.8 g/l   va : 0.72 g/l   so2 : 101 mg/l   fso2 : 46 mg/l

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

**pack :** Bottle   **closure :** Cork

**ageing :** Maturation potential of up to 15 - 20 years.

**in the vineyard :** Climate: Cold and wet winter with warm spells just before harvesting.

Age of vines: Up to 57 years old. Bush vines only.

Irrigation: None - dry land - to obtain optimal extraction.

Soil: Decomposed granite, hutton and clovelly soils.

Yield: 5 tons/ha - 3250 litre/ha

**in the cellar :** Fermentation took place in open concrete fermenters at 28°C. Cap was punched manually every 2 hours and the juice drawn off the skins after 3 days.

Matured in 225 litre French Nevers for 16 months, 70 % new and 30 % 2nd fill.

