

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.

