

Kanonkop Pinotage 2010

A very complex wine with hints of red fruit flavours which reflects some Pinot Noir style elegance and structure. Big, bold tannin structures which are down played by ripe tannins and elegance.

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** : 14.5 % vol **rs** : 1.8 g/l **pH** : 3.67 **ta** : 5.9 g/l **va** : 0.63 g/l **so2** : 86 mg/l **fso2** : 45 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: Long, cold and wet winter with a slow steady ripening period. Extreme winds during ripening. Warm days during harvesting.

Age of vines: Up to 58 years old. Bush vines only.

Irrigation: None - dry land.

Soil: Decomposed granite, Hutton soils.

Yield: 4 tons/ha - 2600 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 for 15 months in 225 litre French Nevers 25% 2nd fill.

