

Kanonkop Pinotage 2011

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** : 1.9 g/l **pH** : 3.68 **ta** : 5.2 g/l **va** : 0.69 g/l **so2** : 112 mg/l **fso2** : 56 mg/l

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

pack : Bottle **closure** : Cork

in the vineyard : Climate: Long, cold and wet winter with a slow steady ripening period.

Age of vines: Up to 59 year old bush vines.

Irrigation: None – dry land

Soil: Decomposed granite and Hutton soils.

Yield: 5 tons/ha – 3250 lit./ha

in the cellar : Fermentation took place in open concrete fermenters @ 28°C. Cap was punched manually every 2 hours and was the juice drawn off the skins after 3 days. Matured for 15 months in 75% new 225 lit. French and 25% 2nd fill.