

KANONKOP

SRP
\$32.99

Pinotage 2006

VITICULTURAL PRACTICES

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|----------------|-------------------------------|
| Varietal: | 100% Pinotage |
| Appellation: | Simonsberg - Stellenbosch |
| Soil Type: | Decomposed granite and Hutton |
| Age of Vines: | Up to 59 years |
| Trellising: | Bush vines |
| Yield: | 5.8 tons/ha |
| Irrigation: | None |
| Picking Date: | February 6-19, 2006 |
| Grape Sugar: | 24-25 ° B |
| Acidity: | 6 g/l |
| pH at Harvest: | 3.65 |



WINEMAKING PRACTICES

Fermentation Temperature: 29°C

Method:

The grapes were fermented in open-top concrete vats over a period of 3½ days, with regular punch downs of the cap every two hours. The wine was then run to 225 liter French oak barrels for malolactic fermentation and aging. It was aged in barrel for 15 months and was bottled without fining or filtration.

Wood aging: 15 months in 225 liter French Nevers oak barrels (80% new, 20% second fill).

TECHNICAL DETAILS

| | |
|-------------|----------------|
| RS: 2.0 g/l | pH: 3.69 |
| TA: 5.6 g/l | Alcohol: 14.5% |

Maturation potential: 5-7 years with proper storage

TASTING NOTES

Crafted from the fruit of some of South Africa's oldest Pinotage vines, this benchmark bottling is a true Cape classic! Alluringly complex and distinctive, it boasts juicy layers of dark berries, ripe banana, cassis and mocha intertwined with smoky, minerally undercurrents.

RATINGS

91 points *Wine Spectator*