

KANONKOP



Pinotage 2007

VITICULTURAL PRACTICES

Varietal:	100% Pinotage
Appellation:	Simonsberg - Stellenbosch
Soil Type:	Oakleaf and Hutton
Age of Vines:	15 – 55 years
Trellising:	Bush vines
Yield:	5.2 tons/ha
Irrigation:	None
Picking Date:	February 3-25, 2007
Grape Sugar:	24.5 ° B
Acidity:	6.8 g/l
pH at Harvest:	3.6



WINEMAKING PRACTICES

Fermentation Temperature: 28°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 (60% new, 40% second fill).

TECHNICAL DETAILS

RS: 2.4 g/l	pH: 3.65
TA: 5.5 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, cassis and plum intertwined with hints of bacon and mocha and a smoky, minerally undercurrent.

RATINGS

90 points *Wine Spectator*; 90 points *Wine Enthusiast*