

KANONKOP Pinotage 2008



Winemaker	Abrie Beeslaar
Varietal Blend	100% Pinotage
Appellation	Simonsberg-Stellenbosch
Alcohol Content	14%
TA	5.7 g/l
pH	3.86
RS	1.9 g/l



Accolades: *"The standard-bearer for this grape."* — Wine Spectator
2007: 90 points Wine Spectator, 90 Points Wine Enthusiast

VINEYARDS:

Kanonkop is situated on the lower slopes of the Simonsberg Mountain in Stellenbosch. The vineyards range between 60 and 120 meters above sea level. The majority of the vineyards are situated on southwest-facing slopes, considered the most favorable aspect for vines in the Cape. The soils are predominantly red decomposed granite and Hutton, with a high clay content and excellent water retention capacity.

Kanonkop's Pinotage vines were some of the first to be established commercially in the Cape, and most are over 50 years old! They are maintained as dry farmed bush vines in order to achieve maximum sun exposure and optimal ripeness.

VINIFICATION AND MATURATION:

The grapes were hand harvested and hand sorted. They were then fermented in open-top concrete vats over a period of 3½ days, with manual punch downs of the cap every two hours around the clock. When fermentation was complete, the wine was run to 225 liter French oak barrels (70% new, 30% second fill) for malolactic fermentation and aging. It was aged in barrel for 15 months and was bottled without fining or filtration.

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 banana and mocha and a smoky, mineral undercurrent.