



# KANONKOP

WINE ESTATE

## PINOTAGE 2023



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	34- to 67-year-old bush vines
IRRIGATION	None - dry land vineyards
SOIL TYPE	Decomposed Granite and Hutton
YIELD	5 tons per hectare
AGEING POTENTIAL	10 to 15 years from vintage
PRODUCTION VOLUME	13 000 cases (6 x 750ml)
FOOD PAIRING	Spicy Asian-style dishes   Aromatic curries Venison meat   Seared game fish   Duck

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### VINTAGE CONDITIONS

The 2023 vintage followed a late, relatively dry winter with good June rainfall. Cold spells and a dry spring encouraged even budding, with minimal disease pressure. A very wet December brought larger berries, resulting in softer tannins. Harvest commenced as usual in early February.

### WINEMAKING / MATURATION

Fermented in open top concrete fermenters at 28°C. The floating skins were punched down by hand, every 2 hours during fermentation. The juice was drawn off the skins after 3 days. After malolactic fermentation the wine was matured for 18 months in 80% new and 20% second fill 225L French Nevers oak barrels.

### TASTING NOTES

An opaque purple-red colour introduces expressive aromas of bold plums, blackberries and mulberries, layered with rich vanilla, smoky notes and roasted nuts. The palate is generously packed with plums, cherries, black figs and pomegranate, complemented by dark chocolate, blackberries and spicy oak. Plush, creamy tannins are beautifully integrated with a lively acidity, resulting in a wonderfully balanced wine. The finish is long and a promise of great ageing potential.

ALC 14 % | RS 2.2 g/l | TA 5.7 g/l | pH 3.6 | VA 0.62 g/l