KANONKOP
WINE ESTATE



BLACK LABEL PINOTAGE 2024

WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
AGING POTENTIAL	20 to 25 years (potentially longer if stored properly)
ORIGIN	Simonsberg, Stellenbosch
SOIL TYPE	Decomposed Granite and Hutton clay soils
AGE OF VINES	71 years old
IRRIGATION	Dry land vineyards
TRELLISING TECHNIQUE	Bush vines
YIELD	2,8 tons per hectare
FOOD PAIRING	Aromatic curries | Barbequed venison and beef | Grilled game fish like tuna or snoek | Roast duck with berry sauce | Pork belly

ALC 14,5% | RS 3,3 g/l | pH 3,74 | TA 6 g/l | VA 0,81 g/l

VINTAGE CONDITIONS

A cold and sufficiently wet winter was followed by a warmer August, leading to early budding. Ripening conditions were favourable, with harvest starting 10 days early. This vintage produced elegant, age-worthy wines.

WINEMAKING / MATURATION

Fermentation took place in open-top concrete fermenters. The floating skins were punched down by hand every 2 hours during fermentation. The juice was drawn off the skins after 3,5 days. After malolactic fermentation, the wine was matured for 18 months in 100% new 225L French Nevers oak barrels.

TASTING NOTES

Deep, dark ruby colour. The nose is bursting with plum and perfume, layered with mocha, lavender and blackberry. Soft, velvety tannins carry a juicy palate through to a long, toasty finish. This is a full-bodied, intensely concentrated Pinotage, classic in style, and worthy of aging over the next few decades.

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