KANONKOP Black Label Pinotage 2014

VINEYARDS:
Kanonkop is situated on the lower slopes of the Simonsberg Mountain in Stellenbosch. The vineyards range between 197 and 395 feet 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 with a high clay content and excellent water retention capacity.

Kanonkop’s Black Label hails from a block of bush vines planted in 1953, some of the first Pinotage to be established commercially in the Cape. It remains the single oldest block of Pinotage in South Africa and is maintained as dry farmed bush vines in order to achieve maximum sun exposure and optimal ripeness.

VINTAGE:
2014 consisted of a long growing season due to cooler conditions early on and a wet winter, with the most rain seen in 48 years! Good bud burst, flowering and set resulted in a larger crop than usual.

VINIFICATION AND MATURATION:
The grapes, which are extremely small production, were hand harvested and hand sorted. They were then fermented in open-top concrete vats over a period of three and a half 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 (100% new) for malolactic fermentation and aging. It was aged in barrel for 18 months and was bottled without fining or filtration.

TASTING NOTES:
Crafted from the fruit of South Africa’s oldest Pinotage vines, this single vineyard creation is one of the Cape’s cult collectibles. It is structured and concentrated with a unique flavor profile that exhibits bold dark fruit notes with complex nuances of earth and spice which are seamlessly supported by sleek, velvety tannins.