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KANONKOP ESTATE WINE PINOTAGE – GROWN, PRODUCED & BOTTLED ON THE ESTATE – WINE OF ORIGIN SIMONSBERG STELLENBOSCH – PRODUCE OF SOUTH AFRICA 2007 14 %

BREEDING : 16 months in 80% new 225 lit. French oak – 20% 2nd fill.

VISUAL ANALYSIS: limpid, ruby red with purple reflexes, quite thick.

OLFACTORY ANALYSIS: wild, red and not ripe fruit, smoked, tobacco, soap, semi-wet grass and rose.

GUSTATIVE ANALYSIS: dry, great sensation of pseudo-warmth and good mineral notes; the structure is good and the final is wild fruit flavoured in order to testify the nose-mouth correspondence. The salivation certifies that the wine is almost balanced in all its sensations seeing that the tannin is not very notable with a sort of bitterish tendency at the end. The gustative persistence is about 5 seconds.

WINE-FOOD COMBINATION: beef bourguignon

- The sweet tendency of the meat is counterbalancing the mineral salts of the wine
- The fatness of the sauce is in contrast with the salivation of the wine
- The sweet tendency of the meat is counting the bitterish tendency of the tannin

MY PERSONAL OPINION: a red wine which demonstrates much more freshness than the expectations; this fact allows to pair the wine with a red meat with sauce. The positive element which makes lovable and agreeable this wine is that the 14% alcoholic degrees go unnoticed. Its position, at the gustative level, is sited in the sector of the International Taste that settles for all the palates.