



# KANONKOP

WINE ESTATE

## Kadette Pinotage

### 2018



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Stellenbosch
AGE OF VINES	6 to 21 years
IRRIGATION	Supplemental
SOIL TYPE	Decomposed Granite and Hutton
YIELD	6 - 7 tons per hectare
AGEING POTENTIAL	5 to 7 years from vintage
PRODUCTION VOLUME	60 000 cases (6 x 750ml)
FOOD PAIRING	Pizza   Pasta   Barbequed meat   Venison stew   Beef or lamb burgers   Thai cuisine

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### VINTAGE CONDITIONS

Winter rainfall was higher than the previous two winters. Irregular temperatures from winter until the flowering period, together with cool growing conditions, led to great variations in the vineyards. The cool weather and regular rain showers led to less water stress for the vines during ripening. Harvest time was characterised by regular rain showers.

### WINEMAKING / MATURATION

Fermentation took place in open top concrete fermenters at 28°C. The floating skins were punched down mechanically, every 2 hours during fermentation. The juice was drawn off the skins after 3 days. After malolactic fermentation the wine was matured for 12 months in 2<sup>nd</sup> and 3<sup>rd</sup> fill 225L French Nevers oak barrels.

### TASTING NOTES

Intense purple hues with lively aromas of fresh plums, mulberries and allspice, followed by a meaty undertone. The palate displays an inherent earthy touch, with flavours of crimson beetroot and maraschino cherries. Coherent balance between the fruit and the fresh acidity, with muscular support from the tightly woven tannin structure.

ALC 14.30% | RS 2.4 g/l | TA 5.4 g/l | pH 3.65 | FREE SO<sub>2</sub> 50 mg/l | TOTAL SO<sub>2</sub> 79 mg/l | VA 0.65 g/l