



KANONKOP

WINE ESTATE

Kadette Pinotage

2019



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Stellenbosch
AGE OF VINES	7 to 22 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

VINTAGE CONDITIONS

The carry-over effect of the previous three year's drought was still visible in this vintage, despite the higher rainfall during the season, and it delivered a smaller crop, but of high quality. Despite the relative low water stress, the cool weather contributed to smaller berries, and less irrigation was needed in this growing season.

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 2nd and 3rd fill 225L French Nevers oak barrels.

TASTING NOTES

Attractive crimson hues, with scented aromas of red currants, strawberry confit and dried rose petals. The palate is medium-bodied and opulent, with finely textured tannins and flavours of red pastille sweets, bright cherries and a hint of spice. The acidity is in balance with the fruit and wood components, and adds a sparkle of freshness to the alluring red berry flavours on the finish.

ALC 14.43% | RS 2.5 g/l | TA 5.2 g/l | pH 3.79 | FREE SO₂ 50 mg/l | TOTAL SO₂ 96 mg/l | VA 0.66 g/l

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