



# KANONKOP

WINE ESTATE

## Kadette Pinotage Rosé

2023



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Coastal Region
AGE OF VINES	5 to 15 years
IRRIGATION	Supplemental
SOIL TYPE	Decomposed Granite and Hutton
YIELD	8 tons per hectare
AGEING POTENTIAL	2 to 3 years from vintage
PRODUCTION VOLUME	34 500 cases (6 x 750ml)
FOOD PAIRING	Grilled salmon and tuna   Sushi   Peri-peri prawns   Salads   Quiche   Roast chicken

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### VINTAGE CONDITIONS

A cold wet winter with cool growing conditions. The early ripening Pinotage was unaffected by the late harvest rains.

### WINEMAKING / MATURATION

The grapes were crushed and immediately pressed to prevent too much colour extraction. The juice was cold fermented at 13°C until dry. Kept on the lees for 3 months prior to bottling.

### TASTING NOTES

A medium bodied, dry style of rosé with a delicate pale-pink colour, and aromas of sweet melon, candycloss and summer berries. The acidity is fresh and bright, and compliments the sweet fruit character of the Pinotage variety. The palate displays intense flavours of red cherries, melon, strawberry and raspberry, with a creamy texture. The delicate nature of this wine makes it fit for any occasion. Ideally served chilled between 8 - 10°C.

ALC 14.24% | RS 2.6 g/l | TA 5 g/l | pH 3.71 | FREE SO<sub>2</sub> 38 mg/l | TOTAL SO<sub>2</sub> 112 mg/l | VA 0.51 g/l

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