



# KANONKOP

WINE ESTATE

## Kadette Pinotage 2021



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	80 000 cases (6 x 750ml)
FOOD PAIRING	Pizza   Pasta   Barbequed meat   Venison stew   Beef or lamb burgers   Thai cuisine

### VINTAGE CONDITIONS

Warmer periods during the latter part of the winter resulted in some un-even budding, flowering and fruit set. Good moisture levels throughout the growing and ripening season. The late start to the 2021 harvest was one of the distinguishing hallmarks of this vintage. The cooler growing conditions of the 2021 vintage produced elegant wines with softer tannin structures that will make them accessible and drinkable from an earlier age.

### 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

Attractive deep plum, with scented aromas of red currants, black cherry, strawberry confit and nutmeg and wood spice. The palate is medium-full bodied and opulent, with finely textured tannins and flavours of red pastille sweets, bright cherries and a hint of nutmeg oak spice and dark chocolate. The acidity is in balance with the fruit and wood components, and adds a sparkle of freshness to the red and black fruit flavours on the finish.

ALC 14.4% | RS 1.8 g/l | TA 5.8g/l | pH3.66 | FREE SO<sub>2</sub> 44 mg/l | TOTAL SO<sub>2</sub> 94 mg/l | VA 0.58g/l