



KANONKOP

WINE ESTATE

Kadette Pinotage Rosé

2024



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	46 000 cases (6 x 750ml)
FOOD PAIRING	Grilled salmon and tuna Sushi Peri-peri prawns Salads Quiche Roast chicken

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 full bodied, dry style of rosé with a delicate pale-pink colour. An upfront, perfumed nose of strawberries, raspberries, cherries and rosewater. The palate displays intense notes red apples, melon, nectarine, raspberries and candied cherries. The bright, fresh acidity and long finish makes for a refreshing aperitif and a satisfying food pairing wine. Ideally served chilled between 8 - 10°C.

ALC 13.62% | RS 2.4 g/l | TA 5.2 g/l | pH 3.69 | FREE SO₂ 36 mg/l | TOTAL SO₂ 124 mg/l | VA 0.29 g/l

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