

KADETTE PINOTAGE ROSÉ, KANONKOP

Vintage

2025



A full-bodied rosé from Kanonkop that would be perfect as both an aperitif or with food.

TASTING NOTE

Light salmon-pink in colour. Beautiful aromas with hints of blackcurrant, strawberry and rose petal. The fresh, medium bodied palate is well supported

by an abundance of fruit and a juicy, lingering acidity. Good length and complexity.

VINTAGE CONDITIONS

An ideal cold wet winter with cool and dry climatic conditions leading up to picking. Longer ripening allowed the grapes to express an amazing balance of fruit.

VINIFICATION DETAILS

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

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.7
pH	Acidity
3.69	5.4

ATTRIBUTES



Origin

South Africa



Variety

Pinotage



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Francois Van Zyl



Fining Agent



Closure

Screw top



Region

Coastal Region



Vegan

Yes