

2024

KADETTE PINOTAGE ROSÉ, KANONKOP



KANONKOP

Vintage



TECHNICAL ANALYSIS

Alcohol	Residual sugar		
14.0	2.4		
рН	Acidity		
3.69	5.2		

ATTRIBUTES

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

TASTING NOTE

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.

VINTAGE CONDITIONS

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

VINIFICATION DETAILS

The grapes were crushed and immediately pressed to prevent too much colour extraction. The juice was then cold fermented at 130C until dry and kept on the lees for 3 months prior to bottling.

Origin	y Variety	Malolactic Fermentation	Bottle Size	V egetarian
South Africa	Pinotage	No	75cl	Yes
Winemaker	Fining Agent	Closure	Region	Vegan
Abrie Beeslaar		Screw top	Coastal Region	Yes