

KADETTE PINOTAGE, KANONKOP

Vintage

2023



KANONKOP



Making up 50% of all plantings, Kanonkop's Pinotage vines have been retained as bush vines to provide optimum sunlight and therefore maximum ripeness.

TASTING NOTE

Deep purple red colour. A bright, enticing nose of cherries, red and black plums, maraschino cherries, cinnamon and nutmeg. The palate is packed with ripe cherries, black plums, mulberries, orange zest, blackberries, liquorice, cedar and layers of baking spices. Medium bodied with juicy fruit, refreshing, balanced acidity, fine grained tannins and a long satisfying finish. (magnums available - enquire for vintage)

VINTAGE CONDITIONS

Warmer periods during the start of the winter resulted in some un-even budding, flowering and fruit set. The moisture levels in the soils were satisfactory throughout the growing and ripening phase, and very little moisture stress was noticeable on the vines. The ripening conditions during January and February were excellent with a late start to the 2023 harvest. This vintage produced elegant wines with softer tannin structures that will make them accessible and drinkable from an earlier age.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.6	2.2
pH	Acidity
3.63	5.6

VINIFICATION DETAILS

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 2nd and 3rd fill 225L French Nevers oak barrels.

ATTRIBUTES



Origin

South Africa



Variety

Pinotage



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Abrie Beeslaar



Fining Agent

None



Closure

Cork



Region

Stellenbosch



Vegan

Yes