



KADETTE PINOTAGE, KANONKOP

Vintage

2022



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

Bright purple red in colour. A bold, enticing nose of cherries, red and black plums, strawberry coulis, vanilla, cinnamon and allspice. The palate is packed with juicy, raspberries, plums, cranberries, milk chocolate, cedar and layers of baking spices. Medium bodied with refreshing, balance

VINTAGE CONDITIONS

2022 was the latest vintage in the past 25 years, about 2 weeks later than normal. A proper cold winter with enough rain resulted in budbreak that was 2 weeks late. The earlier part of the season was quite cool, with December showing lower maximum and minimum temperatures. January was more moderate with a couple of hot days. The slow ripening conditions resulted in concentrated fruit development and palate weight.

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.



TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---------|----------------|
| 14.0 | 1.8 |
| pH | Acidity |
| 3.66 | 5.8 |

AWARDS

Tim Atkin MW: 92 pts

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 |