

## 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.

### AWARDS

Tim Atkin MW: 92 pts

Platter: 90 pts

### ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Pinotage	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Abrie Beeslaar	None	Cork	Stellenbosch	Yes