



KADETTE PINOTAGE, KANONKOP

Vintage

2021



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

Attractive deep plum, with scented aromas of red currants, black cherry, strawberry confit and nutmeg and wood spice. The palate is medium-full bodied and opulent, with finely textured tannins and flavours of red pastille sweets, bright cherries and a hint of nutmeg oak spice and dark chocolate. The fresh acidity is in balance with the fruit and oak

VINTAGE CONDITIONS

Warmer periods during the latter part of the winter resulted in some uneven 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 late start to the 2021 harvest was one of the distinguishing hallmarks of this vintage. The cooler growing conditions of the 2021 vintage produced elegant wines with softer tannin structures that will make them accessible and drinkable from an earlier age.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.4	1.8
pH	Acidity
3.66	5.8











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

ATTRIBUTES

 Origin South Africa	 Variety Pinotage	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Abrie Beeslaar	 Fining Agent	 Closure Cork	 Region Stellenbosch	 Vegan Yes