



## KADETTE PINOTAGE, KANONKOP

Vintage

2020



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 acidity is in balance with the fruit and wood components and adds a sparkle of freshness to the red and black fruit flavours on the finish.

### VINTAGE CONDITIONS

The preceding winter had sufficient rain and cold units. Throughout the harvesting period the weather remained favourable, with relatively warm days, no significant heatwaves and cool night temperatures.

### 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
14.2	2.6
pH	Acidity
3.61	5.5

### ATTRIBUTES



Origin

South Africa



Variety

Pinotage



Malolactic  
Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Abrie Beeslaar



Fined Using



Closure

Cork



Region

Stellenbosch



Vegan

Yes