



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



Fining Agent



Closure

Cork



Region

Stellenbosch



Vegan

Yes