

## KADETTE PINOTAGE, KANONKOP

Vintage

2019



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

Attractive crimson hues, with scented aromas of red currants, strawberry confit and dried rose petals. The palate is medium-bodied and opulent, with finely textured tannins and flavours of red pastille sweets, bright cherries and a hint of spice. The acidity is in balance with the fruit and wood components, and adds a sparkle of freshness to the alluring red berry flavours on the finish.

### VINTAGE CONDITIONS

The carry-over effect of the previous three year's drought was still visible in this vintage, despite the higher rainfall during the season, and it delivered a smaller crop, but of high quality. Despite the relative low water stress, the cool weather contributed to smaller berries, and less irrigation was needed in this growing season.

### 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 then 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
14.4	2.5
pH	Acidity
3.79	5.2

### ATTRIBUTES



Origin

South Africa



Variety

Pinotage



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Abrie Beeslaar



Fining Agent



Closure

Screw top



Region

Stellenbosch



Vegan

Yes