



## KADETTE PINOTAGE, KANONKOP

Vintage

2017



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

A deep purple-red colour, with a bright rim. This Pinotage offers notes of raspberry, strawberry and red cherry which is balanced by sweet spice, plum, redcurrant and supple tannins.

### VINTAGE CONDITIONS

2017 was a very dry and hot growing season which resulted in lower yields.

### VINIFICATION DETAILS

Fermentation took place in open concrete fermenters at 28°C. The cap was punched down manually every 2 hours, with the juice drawn off the skins after 3 days. Post fermentation, the wine was matured for 12 months in 2nd- and 3rd-fill French oak barrels.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	3.4
pH	Acidity
3.39	6.1

### 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