

KADETTE PINOTAGE, KANONKOP

Vintage

2018



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

Intense purple hues with lively aromas of fresh plums, mulberries and allspice, followed by a meaty undertone. The palate displays an inherent earthy touch, with flavours of crimson beetroot and maraschino cherries. Coherent balance between the fruit and the fresh acidity, with muscular support from the tightly-woven tannin structure.

VINTAGE CONDITIONS

A dry summer with warm days and consistently cool nights to ensure good ripening.

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 3-5 days. Post fermentation, the wine was matured for 12 months in 2nd- and 3rd-fill French oak barrels.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	2.4
pH	Acidity
3.65	5.4

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