



KANONKOP

WINE ESTATE

Kadette Pinotage Rosé

2020



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Coastal Region
AGE OF VINES	5 to 15 years
IRRIGATION	Supplemental
SOIL TYPE	Decomposed Granite and Hutton
YIELD	8 tons per hectare
AGEING POTENTIAL	2 to 3 years from vintage
PRODUCTION VOLUME	30 000 cases (6 x 750ml)
FOOD PAIRING	Grilled salmon and tuna Sushi Peri-peri prawns Salads Quiche Roast chicken

VINTAGE CONDITIONS

The preceding winter had sufficient wet and cold units. Warm weather during September and October resulted in rapid and even budbreak. Throughout the harvesting period the weather remained favourable, with relatively warm days, no significant heat waves and cool night-time temperatures. The grapes were very healthy and no rot was observed anywhere.

WINEMAKING / MATURATION

The grapes were crushed and immediately pressed to prevent too much colour extraction. The juice was cold fermented at 13°C until dry. Kept on the lees for 3 months prior to bottling.

TASTING NOTES

A full bodied, dry style of rosé with a subtle onion skin colour. Inviting aromas of ripe melon, candyfloss, rose water and summer berries are present on the nose. The flavour profile is packed with juicy raspberry and cherry fruit. The bright acidity and delicate nature of this wine makes it fit for any occasion. Ideally served chilled between 8 - 10°C.

ALC 14.04% | RS 2.2 g/l | TA 5.2 g/l | pH 3.66 | FREE SO₂ 39 mg/l | TOTAL SO₂ 110 mg/l | VA 0.24 g/l

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