



KANONKOP

WINE ESTATE

Kadette Pinotage

2020



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Stellenbosch
AGE OF VINES	7 to 22 years
IRRIGATION	Supplemental
SOIL TYPE	Decomposed Granite and Hutton
YIELD	6 - 7 tons per hectare
AGEING POTENTIAL	5 to 7 years from vintage
PRODUCTION VOLUME	80 000 cases (6 x 750ml)
FOOD PAIRING	Pizza Pasta Barbequed meat Venison stew Beef or lamb burgers Thai cuisine

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.

WINEMAKING / MATURATION

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.

TASTING NOTES

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.

ALC 14.17% | RS 2.6 g/l | TA 5.5 g/l | pH 3.61 | FREE SO₂ 54 mg/l | TOTAL SO₂ 109 mg/l | VA 0.63 g/l