



KANONKOP

WINE ESTATE

Kadette Pinotage Rosé

2021

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	27 500 cases (6 x 750ml)
FOOD PAIRING	Grilled salmon and tuna Sushi Peri-peri prawns Salads Quiche Roast chicken



VINTAGE CONDITIONS

Warmer periods during the latter part of the winter resulted in some un-even budding, flowering and fruit set. The moisture levels in the soils were satisfactory throughout the growing and ripening phase, and very little moisture stress was noticeable on the vines. The late start to the 2021 harvest was one of the distinguishing hallmarks of this vintage. The cooler growing conditions of the 2021 vintage produced elegant wines with softer tannin structures that will make them accessible and drinkable from an earlier age.

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 delicate pale-pink colour. Perfumed and aromatic notes of Turkish delight, rose water and summer berries are present on the nose. The acidity is fresh and bright, and compliments the sweet fruit character of the Pinotage varietal. The palate displays intense flavours of red cherries, red apples and raspberries. The delicate nature of this wine makes it fit for any occasion. Ideally served chilled between 8 - 10°C.

ALC 14.14% | RS 1.3 g/l | TA 4.6 g/l | pH 3.72 | FREE SO₂ 53 mg/l | TOTAL SO₂ 138 mg/l | VA 0.24 g/l