



KANONKOP

WINE ESTATE

Kadette Pinotage Rosé

2022



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	34 500 cases (6 x 750ml)
FOOD PAIRING	Grilled salmon and tuna Sushi Peri-peri prawns Salads Quiche Roast chicken

VINTAGE CONDITIONS

Harvest 2022 was the latest in the past 25 years, about 2 weeks later than normal. We had a proper cold winter with enough rain, that resulted in budbreak that was 2 weeks late. The earlier part of the season was quite cool, with December showing lower maximum and minimum temperatures. January was more moderate with a couple of hot days.

We had slow ripening conditions that resulted in concentrated fruit development and palate weight.

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 sweet melon, 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, melon and raspberries. The delicate nature of this wine makes it fit for any occasion. Ideally served chilled between 8 - 10°C.

ALC 13.92% | RS 2.3 g/l | TA 4.8 g/l | pH 3.69 | FREE SO₂ 34 mg/l | TOTAL SO₂ 139 mg/l | VA 0.35 g/l

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