



KANONKOP

WINE ESTATE

Kadette Pinotage Rosé

2025



WINEMAKER	Francois Van Zyl
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	50 000 cases (6 x 750ml)
FOOD PAIRING	Grilled salmon and tuna Sushi Peri-peri prawns Salads Quiche Roast chicken

VINTAGE CONDITIONS

An ideal cold wet winter with cool and dry climatic conditions leading up to picking. Longer ripening allowed the grapes to express an amazing balance of fruit.

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 and kept on the lees for 3 months prior to bottling.

TASTING NOTES

Light salmon-pink in colour. Beautiful aromas with hints of blackcurrant, strawberry and rose petal. The fresh, medium bodied palate is well supported by an abundance of fruit and a juicy, lingering acidity. Good length and complexity makes it a perfect wine for summer foods and a good fit for any occasion. Ideally served chilled between 8 - 10°C.

ALC 14% | RS 2.7 g/l | TA 5.4 g/l | pH 3.69 | FREE SO₂ 33 mg/l | TOTAL SO₂ 132 mg/l | VA 0.42 g/l

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