KANONKOP
WINE ESTATE



KADETTE PINOTAGE ROSÉ 2026

WINEMAKER	Francois Van Zyl
COMPOSITION	100% Pinotage
AGING POTENTIAL	2 to 3 years from vintage
ORIGIN	Coastal Region
SOIL TYPE	Decomposed Granite and Hutton
AGE OF VINES	5 to 15 years old
IRRIGATION	Supplemented irrigation
TRELLISING TECHNIQUE	Bush vines
YIELD	8 tons per hectare
FOOD PAIRING	Grilled salmon and tuna | Sushi | Peri-peri prawns | Salads | Quiche | Roast chicken

ALC 13,5 % | RS 2,1 g/l | pH 3,49 | TA 5,2 g/l | VA 0,37 g/l

VINTAGE CONDITIONS

A cold and sufficiently wet winter was followed by a warmer August, resulting in early budding. Warm and dry conditions persisted leading up to harvest. Ripening conditions were favourable in January and February, with harvest starting slightly earlier than usual. A larger crop was harvested, with small berries and compact bunches promising good quality. A good year for Pinotage.

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

A salmon blush colour with a brilliant, crystal-clear pink hue. The nose is fresh and inviting, with aromas of raspberry, cherry, and a hint of elderflower adding a delicate floral lift. The palate is bright and refreshing, with flavours of grapefruit, pink lady apple, and nectarines, complemented by a lively acidity. A light, elegant wine that is both approachable and expressive. An excellent choice for a refreshing aperitif or a satisfying food pairing.

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