

Kanonkop Kadette Pinotage 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2018

GRAPE Pinotage

GEOGRAPHY New World

COUNTRY South Africa

LARGER REGION Western Cape

SMALLER REGION Coastal Region

SUB REGION Stellenbosch

Rationale

At one time, not so long ago, Pinotage was South Africa's #1 red grape. While it has fallen somewhat out of favor over the recent years (it is now #3 after Cabernet Sauvignon and Syrah), it is still beloved by many and inextricably connected to the eno-soul of the country. A cross of Point Noir and Cinsault developed at a time when trying to find a grape that could produce both volume and quality was the goal, Pinotage today celebrates its, at times, quirky flavors, and is both signature and terroir specific to the country. As it has Pinot Noir parentage, the Pinotage grape is delicate, can be volatile, and needs work if you want to produce a high-quality example. If it is not grown correctly that is when the grape can give you that horrible burnt rubber flavor and smell that have kept it a dark horse for so long. But the best examples are enticing, unique and seductive. When it's on, Pinotage is about black fruit and licorice. What makes Pinotage so different and unique is that the undertones of rooibos, earthiness, dried leaves, inherent smokiness, and oft-firm tannins.

World-renowned Kanonkop Wine Estate is situated in Stellenbosch, the premium red wine region of South Africa's Western Cape Province whose winemaker Abrie Beeslaar is widely considered the best and most respected Pinotage winemaker globally. Kadette is a second label from the winery that comes from younger vines and fruit from their neighbors' farms.

Sight

BRIGHTNESS Day Bright

CLARITY Opaque

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: Medium

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL High

TANNIN Med+

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Cherry / Red Tomato • Red Plum • Red Raspberry • Red / Sour Cherry • Strawberry
Condition: Ripe, Jammy / Baked, Raisinated / Dried

BLACK FRUIT Black Cherry • Black Currant / Cassis • Black Plum • Mulberry
Condition: Fresh, Ripe, Raisinated / Dried

FLORAL Lavender • Rose • Violet *Condition: Dried*

GREEN VEGETABLE Dark Leafy Greens • Arugula • Caper

OTHER VEGETABLE Mushrooms (Brown) • Beet (Purple) • Olive (Black) • Tomato Leaf • Beet Root

HERBAL Tea Leaf / Bergamot • Marjoram • Tobacco Leaf • Chicory

OTHER SPICES Licorice (Black) • Green Peppercorn • Mustard / Seed • Paprika / Pimenton

ORGANIC EARTH Forest Floor • Turned Dirt / Clay

INORGANIC EARTH Mineral / Rock

ANIMAL Meat • Leather

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Allspice • Char / Charcoal • Cinnamon • Smoke • Toast

OXIDATION/NUTTINESS Walnut