



## KADETTE PINOTAGE ROSÉ 2014

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** 100% Pinotage
- CLIMATE:** Cold and wet winter with average rain fall of 780mm. A cool ripening period with great picking conditions resulted in a great vintage.
- SOIL:** A mixture of decomposed granite, Hutton, Clovelly and sandy soils.
- YIELD:** ± 6.0 tons/ha
- VINIFICATION:** All grapes were vinified on Kanonkop. The grapes were crushed in a Bucher press for 2 hours and fermented dry @ 13°C.
- DESCRIPTION:** A full bodied dry wine with more onion skin colour rather than red/pink. Typical Pinotage floral aromas with prominent red fruit flavours.
- FOOD SUGGESTION:** Seafood or light pasta style dishes.
- GENERAL:** Staying with the Kanonkop philosophy this wine is a full bodied food wine. Add a bit of “ice for spice”.

### CHEMICAL ANALYSES:

ALCOHOL	FREE SO <sub>2</sub>	TOTAL SO <sub>2</sub>	PH	T/A	R/S	V/A
14%	38	115	3.57	5.1	1.1	0.55

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