



KADETTE PINOTAGE ROSÉ 2018

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** 100% Pinotage
- CLIMATE:** A dry summer with warm days, and consistently cool nights that helped for good ripening.
- SOIL:** A mixture of decomposed granite, Hutton, Clovelly and sandy soils.
- YIELD:** ± 6.0 tons/ha
- VINIFICATION:** The grapes were crushed and immediately pressed to prevent too much colour extraction and fermented dry @ 13°C.
- DESCRIPTION:** A delicate salmon pink colour. The nose is elegant and floral, with notes of strawberry and raspberry, and hints of granadilla and pineapple. These flavours follow through to the palate which is beautifully balanced, the succulent fruit and refreshing acidity make this wine perfect to enjoy as an aperitif.
- FOOD SUGGESTION:** A good 'food pairing' Ros. Perfect with anything from the sea, salad, quiche and the slight hint of sweetness on the finish lends itself to pair well with spicy dishes.
- GENERAL:** Staying with the Kanonkop philosophy, this wine is a full bodied food wine. Add a bit of "ice for spice". Ideally served chilled between 8 - 10°C.

CHEMICAL ANALYSES:

ALCOHOL	FREE SO2	TOTAL SO2	PH	T/A	R/S	V/A
14.2%	50	100	3.7	5.0	1.6	0.30