

## Kadette Pinotage Rosé 2019

**WINEMAKER:** Abrie Beeslaar

VARIETAL: 100% Pinotage

ORIGIN: Coastal Region

**CLIMATE:** A cold, wet winter with fluctuating temperatures

during flowering, and relatively cool ripening

conditions.

**SOIL:** A mixture of decomposed granite, Hutton,

Clovelly and sandy soils.

**YIELD:**  $\pm$  6.0 tons/ha

**VINIFICATION:** The grapes were crushed and immediately pressed

to prevent too much colour extraction and fermented

dry at 13°C.

**TASTING NOTES:** A full bodied, dry style of Rosé with a delicate coral pink colour. The nose displays fresh and bright aromas of strawberry, pomegranate and watermelon, and a touch of cinnamon spice. A lovely weighted mouthfeel is further complimented by juicy summer berry flavours, and lingering notes of raspberry puree on the finish. The succulent fruit and refreshing acidity make this wine perfect to enjoy as an aperitif. Ideally served chilled between 8 - 10°C.

**FOOD PAIRING:** A perfect accompaniment with seafood dishes like grilled salmon and tuna, sushi and peri-peri prawns, as well as salads and quiche. The slight hint of sweetness on the finish lends itself to pair well with spicy dishes and light, aromatic curries too.

**AGEING POTENTIAL:** Enjoy while young.

## **CHEMICAL ANALYSES:**

ALCOHOL FREE SO2 TOTAL SO2 PH T/A R/S V/A 14.03% 48 mg/l 110 mg/l 3.58 5.2 2.8 0.32

wine@kanonkop.co.za www.kanonkop.co.za

