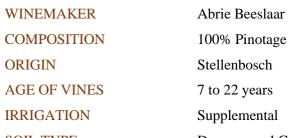


Kadette Pinotage

2020



SOIL TYPE Decomposed Granite and Hutton

YIELD 6 - 7 tons per hectare

AGEING POTENTIAL 5 to 7 years from vintage PRODUCTION VOLUME 80 000 cases (6 x 750ml)

FOOD PAIRING Pizza | Pasta | Barbequed meat | Venison

stew | Beef or lamb burgers | Thai cuisine



The preceding winter had sufficient rain and cold units. Throughout the harvesting period the weather remained favourable, with relatively warm days, no significant heatwaves and cool night temperatures.

WINEMAKING / MATURATION

Fermentation took place in open top concrete fermenters at 28°C. The floating skins were punched down mechanically, every 2 hours during fermentation. The juice was drawn off the skins after 3 days. After malolactic fermentation the wine was matured for 12 months in 2nd and 3rd fill 225L French Nevers oak barrels.

TASTING NOTES

Attractive deep plum, with scented aromas of red currants, black cherry, strawberry confit and nutmeg and wood spice. The palate is medium-full bodied and opulent, with finely textured tannins and flavours of red pastille sweets, bright cherries and a hint of nutmeg oak spice and dark chocolate. The acidity is in balance with the fruit and wood components, and adds a sparkle of freshness to the red and black fruit flavours on the finish.



 $ALC\ 14.17\%\ |\ RS\ 2.6\ g/l\ |\ TA\ 5.5\ g/l\ |\ PH\ 3.61\ |\ FREE\ SO_2\ 54\ mg/l\ |\ TOTAL\ SO_2\ 109\ mg/l\ |\ VA\ 0.63\ g/l\ |\ ACC\ 14.17\%\ |\ ACC\ 14$