



## KADETTE PINOTAGE 2012

- WINEMAKER:** Abrie Beeslaar
- VARIETIES:** 100% Pinotage
- ORIGIN:** Simonsberg, Stellenbosch
- CLIMATE:** A long cold and wet winter with a slow steady ripening period.
- AGE OF VINES:** 5 to 20 years
- SOIL:** Decomposed granite and Hutton soils.
- IRRIGATION:** Supplementary
- YIELD:** 6 - 7 tons/ha
- VINIFICATION:** Fermentation took place in open concrete fermenters @ 28°C. Cap was punched manually every 2 hours and was the juice drawn off the skins after 3 days.
- MATURATION:** Matured for 14 months in 2nd and 3rd fill French Oak barrels.
- DESCRIPTION:** A complex wine with hints of red fruit and mocha flavours. Elegant tannin structures with a good length and dry finish. Can mature for a further 6 - 8 years.
- FOOD SUGGESTION:** Pasta, red meat and spicy Asian style dishes.

### CHEMICAL ANALYSIS:

ALCOHOL	FREE SO2	TOTAL SO2	PH	T/A	R/S	V/A
14.5%	55	90	3.66	5.4	1.7	0.60

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