



KADETTE PINOTAGE 2013

WINEMAKER:	Abrie Beeslaar
VARIETIES:	100% Pinotage
ORIGIN:	Simonsberg, Stellenbosch
CLIMATE:	Extremely cold and wet winter with a steady ripening period.
AGE OF VINES:	5 to 20 years
IRRIGATION:	Supplementary
SOIL:	Decomposed granite and Hutton soils.
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
14.0%	57	111	3.62	5.6	2.6	0.63