



KADETTE PINOTAGE 2015

- WINEMAKER:** Abrie Beeslaar
- VARIETIES:** 100% Pinotage
- ORIGIN:** Simonsberg, Stellenbosch
- CLIMATE:** A hot and dry year, with a short but intense ripening season.
- 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 deep purple-red colour with a bright rim. This Pinotage, from the 2015 vintage, offers an exuberant nose of raspberry, strawberry and black plum which follows through to the palate. The purity of fruit on the palate is balanced by characteristics of sweet spice, vanilla and supple tannins.
- 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%	41	87	3.53	5.7	2.9	0.60

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