



Kadette Pinotage 2016

WINEMAKER:	Abrie Beeslaar
VARIETALS:	100% Pinotage
CLIMATE:	A very dry and hot growing season which resulted in lower yields.
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 12 months in 2nd and 3rd fill French Oak

PRODUCT DESCRIPTION: A deep purple-red colour, with a bright rim. This Pinotage offers notes of raspberry, strawberry and black plum which is balanced by characteristics of sweet spice, vanilla and supple tannins.

FOOD SUGGESTION: BBQ Red Meat or Chicken, Pastas, and spicy Asian style dishes.

CHEMICAL ANALYSIS:

ALCOHOL	FREE SO2	TOTAL SO2	PH	T/A	R/S	V/A
14.46%	56	109	3.59	5.5	2.7	0.71

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