



## KADETTE PINOTAGE ROSÉ 2015

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** 100% Pinotage
- CLIMATE:** Warmer, drier year with average rain fall of 570mm. 2015 was a good vintage, where the fruit received in the cellar was healthy and fully ripe. It delivered Pinotage with a naturally higher fructose, rather than glucose level. Glucose is a yeast preferred fermenting sugar, thus producing a Rose that's fuller and richer than previous vintages.
- SOIL:** A mixture of decomposed granite, Hutton, Clovelly and sandy soils.
- YIELD:** ± 6.0 tons/ha
- VINIFICATION:** The grapes were crushed in a Bucher press for 2 hours and fermented dry @ 13°C.
- DESCRIPTION:** A full bodied dry style of Rosé, with an onion skin to pink colour. It shows the typical flavour profile of the Pinotage variety, offering flavours of cherry, raspberry, strawberry with a hint of vanilla spice candy.
- FOOD SUGGESTION:** A good 'food pairing' Rosé. Serve with grilled salmon and tuna, sushi, light curry or the South African favourite, Peri-Peri Prawns. The slight hint of sweetness on the finish lends itself to pair well with spicy dishes.
- GENERAL:** Staying with the Kanonkop philosophy this wine is a full bodied food wine. Add a bit of "ice for spice". Ideally served chilled between 8 - 10°C.

### CHEMICAL ANALYSES:

ALCOHOL	FREE SO <sub>2</sub>	TOTAL SO <sub>2</sub>	PH	T/A	R/S	V/A
14%	53	124	3.7	4.9	4.8	0.4