



KADETTE PINOTAGE ROSÉ 2016

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** 100% Pinotage
- CLIMATE:** The driest vintage in 100 years, with only 450mm of rain, and a heatwave in January resulted in a very early harvest.
- 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 delicate salmon pink colour introduces a dry style of Rose, offering notes of strawberry, cherry and sweet spice, with hints of floral perfume. A balanced wine with a fresh acidity.
- 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 SO2	TOTAL SO2	PH	T/A	R/S	V/A
13.85%	54	129	3.52	5.0	2	0.22