



KANONKOP

WYNLANDGOED · WINE ESTATE



KADETTE PINOTAGE 2017

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 & 3rd fill French Oak
PRODUCT DESCRIPTION:	A deep purple-red colour, with a bright rim. This Pinotage offers notes of raspberry, strawberry and red cherry, which is balanced by characteristics of sweet spice, plum, red currant and supple tannins.
FOOD SUGGESTION:	BBQ Red Meat or Chicken, Pastas, and spicy Asian style dishes.

CHEMICAL ANALYSIS:

ALCOHOL	FREE SO ₂	TOTAL SO ₂	PH	T/A	R/S	V/A
14.5%	21	77	3.39	6.1	3.4	0.63

wine@kanonkop.co.za
www.kanonkop.co.za

Safra 2017. Vinícola Kanonkop em 07/10/2019. Stellenbosch/ZA.