

## Kanonkop Kadette Rosé 2011

A full bodied wine with more onion skin colour rather than red/pink. Typical Pinotage floral aromas with prominent red fruit flavours.

Seafood or light pasta style dishes. Staying with the Kanonkop philosophy this first for Kanonkop is a full bodied food wine. Add a bit of 'ice for spice'.

**variety** : Pinotage | 100% Pinotage

**winery** : Kanonkop Wine Estate

**winemaker** : Abrie Beeslaar

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.54 % vol **rs** : 2.0 g/l **pH** : 3.0 **ta** : 5.3 g/l **va** : 0.40 g/l **so2** : 100 mg/l

**type** : Rose **style** : Dry **body** : Full **taste** : Fruity

**pack** : Bottle **closure** : Cork

**in the vineyard** : Climate: Great winter with an average of 640mm of rainfall for the year. We experienced the most wind in December 2010 for the last 40 years. Due to the wind the temperature in December was 2°C warmer than the average whilst the balance of the season was more moderate.

Soil: A mixture of decomposed granite, Hutton, Clovelly and sandy soils.

Yield: ± 6.5 tons/ha

**in the cellar** : All grapes were vinified on Kanonkop and fermented at 15°C.

The grapes were crushed in a Bucher Press for 2 hours and fermented dry @ 13°C.

