

KANONKOP Kadette 2014



Winemaker	Abrie Beeslaar
Varietal Blend	44% Pinotage, 37% Cabernet Sauvignon, 13% Merlot, 6% Cabernet Franc
Location	South Africa
Appellation	Stellenbosch
Alcohol Content	14%
TA	5.9 g/l
pH	3.6
RS	2.8 g/l

Certifications

Biodiversity & Wine Initiative (BWI) Member, Integrated Production of Wines (IPW) Certified

Other

Vegan friendly

VINEYARDS:

Kanonkop is situated on the lower slopes of the Simonsberg Mountain in Stellenbosch. The vineyards range between 197 and 395 feet above sea level. The majority of the vineyards are situated on southwest-facing slopes, considered the most favorable aspect for vines in the Cape. The soils are predominantly red decomposed granite and Hutton, with a high clay content and excellent water retention capacity. The vines range from 6-31 years old and while the Bordeaux varietals are trellised, Pinotage is maintained as dry farmed bush vines in order to achieve maximum sun exposure and optimal ripeness.

VINTAGE:

A cold and wet winter led to some warmer days during the picking season providing ideal weather for harvest. The 2014 vintage was very favorable, offering more red fruit flavors in its youth but after some bottle age these wines tend to show more earthy characteristics.

VINIFICATION AND MATURATION:

The grapes were hand harvested and hand sorted. They were then fermented in open top concrete vats over a period of 3-5 days on the skins at 86°F, with manual punch downs of the cap every two hours around the clock. The wine was run to 225 liter French oak barrels (second and third fill) for malolactic fermentation. It was aged in barrel for 12-14 months and was bottled without fining or filtration.

TASTING NOTES:

This succulent Cape blend from South Africa's premier Pinotage producer exhibits ripe, luscious raspberry and black currant flavors that interlace with hints of mocha, blackberry and cinnamon. A distinctive smoky, earthy character makes this supple, full bodied red the ultimate grilling/tailgate wine.