



KANONKOP

WYNLANDGOED · WINE ESTATE



KADETTE CAPE BLEND 2017

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| WINEMAKER: | Abrie Beeslaar |
| VARIETALS: | Pinotage 37%, Cabernet Sauvignon 36 %, Merlot 25 %, Cabernet Franc 2% |
| ORIGIN: | Stellenbosch |
| CLIMATE: | A very dry and hot growing season which resulted in lower yields. |
| AGE OF VINES: | 5 to 30 Years |
| IRRIGATION: | Supplementary |
| YIELD: | 7.0 Tons per hectare – 4550 lit./ha |
| VINIFICATION: | 3 to 5 days on skins in open fermenters at 28 °C cap punched manually every 2 hours. |
| MATURATION: | 12 – 14 Months in 2nd and 3rd fill 225 lit. French Nevers barrels. |

PRODUCT DESCRIPTION: A deep ruby red colour, with notes of blackcurrant, tealeaves and vanilla spice on the nose, which follows through to the palate. A well balanced structure with fresh acidity and dry appetising finish. This wine will keep developing in the bottle for the next 7 -10 years.

FOOD SUGGESTION: Chill it down for a refreshing summer drink with seafood or serve at room temperature with meat or Italian style dishes.

CHEMICAL ANALYSIS:

| ALCOHOL | FREE SO2 | TOTAL SO2 | PH | T/A | V/A | R/S |
|---------|----------|-----------|------|-----|------|-----|
| 14.29% | 56 | 114 | 3.55 | 5.5 | 0.54 | 3.1 |

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