



KANONKOP

WYNLANDGOED · WINE ESTATE



Kadette Cape Blend 2018

WINEMAKER:	Abrie Beeslaar
VARIETALS:	37% Pinotage, 33% Cabernet Sauvignon, 26% Merlot, 3% Cabernet Franc, 1% Petit Verdot
ORIGIN:	Stellenbosch
CLIMATE:	A dry summer with warm days and consistently cool nights to ensure good ripening.
AGE OF VINES:	5 to 30 years
IRRIGATION:	Supplementary
SOIL:	Decomposed granite and Hutton soils
YIELD:	7 tons per hectare – 4550 litres/ha
VINIFICATION:	3 to 5 days on the skins in open fermenters at 28°C. The cap was punched down manually every 2 hours.
MATURATION:	Matured for 12 months in 2nd and 3rd fill 225L French Nevers oak barrels.

TASTING NOTES: The bright ruby colour of this wine is complimented on the nose by attractive aromas of red currants, cherries, spice and a touch of mocha. The palate is lively and fresh, with succulent raspberry flavours. The fruit is supported by a firm, yet silky tannin structure. Savoury notes persist on the lengthy finish.

FOOD PAIRING: Chill it down for a refreshing summer drink with seafood, or serve at room temperature when paired with pizza, pasta, stews, roast chicken and barbecued meat.

AGEING POTENTIAL: This wine will keep developing in the bottle for the next 5- 7 years.

CHEMICAL ANALYSES:

ALCOHOL	FREE SO ₂	TOTAL SO ₂	PH	T/A	R/S	V/A
14.32%	46	95	3.52	5.3	2.0	0.66

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