



KANONKOP

WINE ESTATE

Kadette Cape Blend

2020



WINEMAKER	Abrie Beeslaar
COMPOSITION	43% Pinotage, 33% Merlot, 22% Cabernet Sauvignon, 2% Cabernet Franc
ORIGIN	Stellenbosch
AGE OF VINES	5 to 30 years
IRRIGATION	Supplemental
SOIL TYPE	Decomposed Granite and Hutton
YIELD	7 tons per hectare
AGEING POTENTIAL	5 to 7 years from vintage
PRODUCTION VOLUME	250 000 cases (6 x 750ml)
FOOD PAIRING	Pizza Pasta Barbequed meat Roast chicken Beef or lamb burgers Beef stew

VINTAGE CONDITIONS

The preceding winter had sufficient rain and cold units. Throughout the harvesting period the weather remained favourable, with relatively warm days, no significant heatwaves and cool night temperatures.

WINEMAKING / MATURATION

Fermentation took place in open top concrete fermenters at 28⁰C. The floating skins were punched down mechanically, every 2 hours during fermentation. The juice was drawn off the skins after 3 - 5 days. After malolactic fermentation the wine was matured for 12 months in 2nd and 3rd fill 225L French Nevers oak barrels.

TASTING NOTES

Crimson red in colour, with complimenting aromas of raspberries, dark cherries, black plums, cinnamon, and all spice. Supple, elegant tannins supported by fresh acidity which is balanced with an explosion of fruit on the palate. Juicy flavours of red and black fruits, and a hint of chocolate, all which lingers on the finish.

ALC 14.38% | RS 3.1 g/l | TA 5.6 g/l | pH 3.67 | FREE SO₂ 47 mg/l | TOTAL SO₂ 109 mg/l | VA 0.61 g/l

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