



KANONKOP

WINE ESTATE



Kadette Cape Blend

2019

WINEMAKER	Abrie Beeslaar
COMPOSITION	44% Pinotage, 29% Merlot, 25% 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 carry-over effect of the previous three year's drought was still visible in this vintage, despite the higher rainfall during the season, and it delivered a smaller crop, but of high quality. Despite the relative low water stress, the cool weather contributed to smaller berries, and less irrigation was needed in this growing season.

WINEMAKING / MATURATION

Fermentation took place in open top concrete fermenters at 28°C. 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

Vibrant crimson hues, with complimenting aromas of raspberries, dark cherries, plums, cinnamon and cloves. Supple, elegant tannins and a fresh seam of acidity are beautifully balanced with a vibrant explosion of fruit on the palate. Juicy flavours of red and black fruits, and a hint of chocolate, dominate the lengthy finish.

ALC 13.87% | RS 3.4 g/l | TA 5.5 g/l | pH 3.63 | FREE SO₂ 55 mg/l | TOTAL SO₂ 109 mg/l | VA 0.61 g/l