



KANONKOP

WINE ESTATE

Kadette Cabernet Sauvignon 2023



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Cabernet Sauvignon,
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	30 000 cases (6 x 750ml)
FOOD PAIRING	All types of steak Slow-cooked venison Braised beef short ribs Rosemary lamb shanks Matured cheddar Beef stew

VINTAGE CONDITIONS

2023 was the latest vintage in the past 25 years, about 2 weeks later than normal. We had a proper cold winter with enough rain, that resulted in a budbreak that was 2 weeks late. The earlier part of the season was quite cool, with December showing lower maximum and minimum temperatures. January was more moderate with a couple of hot days. We had slow ripening conditions that resulted in concentrated fruit development and palate weight.

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 skin 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

Bright ruby colour with a prominent nose of vanilla, ripe cassis, black cherries and hint of bell pepper. The palate is packed with juicy red fruit, a hint of meatiness and tomato cocktail. The wine is rounded off with satisfying, grippy and refreshing finish.

ALC 14% | RS 2.4 g/l | TA 5.9 g/l | pH 3.51 | FREE SO₂ 35mg/l | TOTAL SO₂ 119 mg/l | VA 0.53 g/l