



KADETTE CAPE BLEND 2010

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** Pinotage 44%, Cabernet Sauvignon 41%, Merlot 9% and Cab Franc 6%
- ORIGIN:** Simonsberg, Stellenbosch
- CLIMATE:** A cold and long winter with warmer temperatures during picking.
- AGE OF VINES:** 5 to 30 Years
- IRRIGATION:** Supplementary
- YIELD:** 7 Tons per hectare
- VINIFICATION:** 4 to 5 days on skins in open fermenters at 30°C - cap punched manually every 2 hours.
- DESCRIPTION:** The wine has a deep, ruby red colour shows ripe raspberries, blackcurrant and mocha flavours on the nose and has dark chocolate and blackberry fruit on the palate. This wine has good length with a dry finish and can mature for a further 7-8 years.
- MATURATION:** 12 – 14 Months in 2nd and 3rd fill 225 lit. French Nevers barrels.
- FOOD SUGGESTION:** Meat and Italian style dishes.

CHEMICAL ANALYSIS:

ALCOHOL	FREE SO2	TOTAL SO2	PH	T/A	V/A	R/S
14%	34	88	3.65	5.9	0.58	1.5

wine@kanonkop.co.za
www.kanonkop.co.za