



KADETTE CAPE BLEND 2012

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** Pinotage 54%, Cabernet Sauvignon 29%, Merlot 10% and Cab Franc 7%
- ORIGIN:** Simonsberg, Stellenbosch
- CLIMATE:** A cold and wet winter with optimal conditions during picking.
- AGE OF VINES:** 5 to 30 Years
- IRRIGATION:** Supplementary
- YIELD:** 7.0 Tons per hectare – 4550 lit./ha
- VINIFICATION:** 3 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. It 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 SO ₂	TOTAL SO ₂	PH	T/A	V/A	R/S
14%	45	100	3.59	5.4	0.43	2.4

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