



KADETTE CAPE BLEND 2015

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** Pinotage 54%, Cabernet Sauvignon 34 %, Merlot 12 %
- ORIGIN:** Stellenbosch
- CLIMATE:** Fantastic weather conditions for great quality. A relatively dry summer with cooler than average growing conditions.
- 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:** A deep ruby red colour, with notes of blackcurrant, tea leaves and vanilla spice on the nose, which follows through to the palate. A well balanced structure with fresh acidity and dry appetising finish. This wine will keep developing in the bottle for the next 7 -10 years.
- MATURATION:** 12 – 14 Months in 2nd and 3rd fill 225 lit. French Nevers barrels.
- FOOD SUGGESTION:** Chill it down for a refreshing summer drink with seafood or serve at room temperature with meat or Italian style dishes.

CHEMICAL ANALYSIS:

ALCOHOL	FREE SO ₂	TOTAL SO ₂	PH	T/A	V/A	R/S
14.5%	54	99	3.63	5.4	0.59	2.5

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