



# KANONKOP

WINE ESTATE

## Kadette Cabernet Sauvignon

### 2019



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Cabernet Sauvignon
ORIGIN	Stellenbosch
AGE OF VINES	10 to 20 years
IRRIGATION	Supplemental
SOIL TYPE	Decomposed Granite
YIELD	7 tons per hectare
AGEING POTENTIAL	6 to 8 years from vintage
PRODUCTION VOLUME	3000 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

Winter rainfall was higher than the previous two winters. Irregular temperatures from winter until the flowering period, together with cool growing conditions, led to great variations in the vineyards. The cool weather and regular rain showers led to less water stress for the vines during ripening. Harvest time was characterised by regular rain showers.

#### 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 5 - 6 days. After malolactic fermentation the wine was matured for 12 months in older 225L French oak barrels.

#### TASTING NOTES

Opulent aromas of blueberries, plums and red currants. Underlying hints of dried herbs and subtle oak spice add further complexity. The tannins are finely textured, and add a sturdy framework to support the plush fruit core. Concentrated flavours of blue- and blackberries, combined with the delicate acidity, creates a classic Stellenbosch Cabernet with a lengthy, dry finish.

ALC 13.31% | RS 2.5 g/l | TA 5.5 g/l | pH 3.57 | FREE SO<sub>2</sub> 64 mg/l | TOTAL SO<sub>2</sub> 115 mg/l | VA 0.51 g/l

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