



KANONKOP

WINE ESTATE

Kadette Cape Blend

2018



WINEMAKER	Abrie Beeslaar
COMPOSITION	37% Pinotage, 33% Cabernet Sauvignon, 26% Merlot, 3% Cabernet Franc, 1% Petit Verdot
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	250 000 cases (6 x 750ml)
FOOD PAIRING	Pizza Pasta Barbequed meat Roast chicken Beef or lamb burgers 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 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

The bright ruby colour of this wine is complimented on the nose by attractive aromas of red currants, cherries, spice and a touch of mocha. The palate is lively and fresh, with succulent raspberry flavours. The fruit is supported by a firm, yet silky tannin structure. Savoury notes persist on the lengthy finish.

ALC 14.32% | RS 2.0 g/l | TA 5.3 g/l | pH 3.52 | FREE SO₂ 46 mg/l | TOTAL SO₂ 95 mg/l | VA 0.66 g/l