

FACT SHEET



KANONKOP

WYNLANDGOED · WINE ESTATE



KADETTE CAPE BLEND 2014

WINEMAKER: Abrie Beeslaar

VARIETALS: Pinotage 44 %, Cabernet Sauvignon 37 %, Merlot 13 % and Cabernet Franc 6 %.

ORIGIN: Stellenbosch

CLIMATE: A cold and wet winter with optimal weather 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.

BREEDING: 12 – 14 Months in 2nd and 3rd fill 225 lit. French Nevers barrels.

PRODUCT DESCRIPTION: The wine has a deep ruby, red colour, with notes of black currant, raspberries and cinnamon. It has an approachable palate that has a pleasant and round finish. This wine has good length and can mature for a further 7 years in the bottle.

FOOD SUGGESTION: Meat and Italian style dishes.

CHEMICAL ANALYSIS:

ALCOHOL	FREE SO ₂	TOTAL SO ₂	PH	T/A	V/A	R/S
14.0%	39	95	3.64	5.9	0.56	2.8