



KADETTE CAPE BLEND 2016

WINEMAKER:	Abrie Beeslaar
VARIETALS:	Cabernet Sauvignon 38 %, Pinotage 33% Merlot 23 %, Cabernet Franc 6%
ORIGIN:	Stellenbosch
CLIMATE:	A very dry and hot growing season which resulted in lower yields.
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 28 °C cap punched manually every 2 hours.
MATURATION:	12 – 14 Months in 2nd and 3rd fill 225 lit. French Nevers barrels.

PRODUCT DESCRIPTION: A deep ruby red colour, with notes of blackcurrant, tealeaves 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.

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 SO2	TOTAL SO2	PH	T/A	V/A	R/S
14.23%	56	116	3.61	5.5	0.52	2.6

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