



KANONKOP

WYNLANDGOED · WINE ESTATE



Kadette Cape Blend 2017

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** 37% Pinotage, 36% Cabernet Sauvignon, 25% Merlot, 2% Cabernet Franc
- ORIGIN:** Stellenbosch
- CLIMATE:** A very dry and hot growing season which resulted in lower yields
- AGE OF VINES:** 5 to 30 years
- IRRIGATION:** Supplementary
- SOIL:** Decomposed granite and Hutton soils
- YIELD:** 7 tons per hectare – 4550 litres/ha
- VINIFICATION:** 3 to 5 days on the skins in open fermenters at 28°C. The cap was punched down manually every 2 hours.
- MATURATION:** Matured for 12 – 14 months in 2nd and 3rd fill 225L French Nevers oak barrels.
- TASTING NOTES:** A deep ruby red colour with notes of blackcurrant, ripe raspberries and mocha on the nose. A well balanced structure with fresh acidity and flavours of dark chocolate and blackberry fruit on the palate. The wine has a good length with a supple, dry finish.
- FOOD PAIRING:** Chill it down for a refreshing summer drink with seafood, or serve at room temperature when paired with pizza, pasta, stews, roast chicken and barbecued meat.
- AGEING POTENTIAL:** This wine will keep developing in the bottle for the next 5- 7 years.

CHEMICAL ANALYSES:

ALCOHOL	FREE SO2	TOTAL SO2	PH	T/A	R/S	V/A
14.29%	56	114	3.55	5.5	3.1	0.54

wine@kanonkop.co.za
www.kanonkop.co.za