



KANONKOP

WINE ESTATE

Kadette Cabernet Sauvignon

2020



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	30000 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

The preceding winter had sufficient rain and cold units. Throughout the harvesting period the weather remained favourable, with relatively warm days, no significant heatwaves and cool night temperatures.

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

The nose is filled with fresh juicy blackcurrant, black plums and black cherries. Underlying hints of bouquet garni and subtle oak spice add further complexity. The tannins are finely textured, which adds a sturdy framework to support the plush fruit core. Concentrated flavours of blackberries and black fruit, combined with a juicy savoury plush tomato note, creates a classic Stellenbosch Cabernet with a lengthy, dry finish.

ALC 14.17% | RS 2.7 g/l | TA 5.9 g/l | pH 3.53 | FREE SO₂ 60 mg/l | TOTAL SO₂ 115 mg/l | VA 0.59 g/l

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