



# KANONKOP

WINE ESTATE

## Kadette Cabernet Sauvignon

### 2021



|                   |   |
|-------------------|---|
| 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

Warmer periods during the latter part of the winter resulted in some un-even budding, flowering and fruit set. The moisture levels in the soils were satisfactory throughout the growing and ripening phase, and very little moisture stress was noticeable on the vines. The late start to the 2021 harvest was one of the distinguishing hallmarks of this vintage. The cooler growing conditions of the 2021 vintage produced elegant wines with softer tannin structures that will make them accessible and drinkable from an earlier age.

### 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

Bright ruby red in colour, with notes of blackcurrant, black cherry, sweet oak spice and red florals. The integrated and plush tannins support the saultry fruit profile.

ALC 13.94% | RS 2.3 g/l | TA 6.1 g/l | pH 3.6 | FREE SO<sub>2</sub> 43 mg/l | TOTAL SO<sub>2</sub> 95 mg/l | VA 0.55 g/l