



KANONKOP

WINE ESTATE

Kadette Cape Blend 2021



WINEMAKER	Abrie Beeslaar
COMPOSITION	39% Pinotage, 30% Cabernet Sauvignon, 27% Merlot, 3% Cabernet Franc, 1% Petit Verdot
ORIGIN	Stellenbosch
AGE OF VINES	5 to 30 years
IRRIGATION	Supplemental
SOIL TYPE	Decomposed Granite and Hutton
YIELD	7 tons per hectare
AGEING POTENTIAL	5 to 7 years from vintage
PRODUCTION VOLUME	170 000 cases (6 x 750ml)
FOOD PAIRING	Pizza Pasta Barbequed meat Roast chicken Beef or lamb burgers 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 280C. The floating skins were punched down mechanically, every 2 hours during fermentation. The juice was drawn off the skins after 3 - 5 days. After malolactic fermentation the wine was matured for 12 months in 2nd and 3rd fill 225L French Nevers oak barrels.

TASTING NOTES

Crimson red in colour, with complimenting aromas of raspberries, dark cherries, black plums, cinnamon, and all spice. Supple, elegant tannins supported by fresh acidity which is balanced with an explosion of fruit on the palate. Juicy flavours of red and black fruits, and a hint of chocolate, all which lingers on the finish.

ALC 14.26 % | RS 1.2 g/l | TA 5.9 g/l | pH | FREE SO₂ 49mg/l | TOTAL SO₂ 112 mg/l | VA 0.5 g/l