



KANONKOP

WINE ESTATE

Kadette Cape Blend 2022



WINEMAKER	Abrie Beeslaar
COMPOSITION	33% Pinotage, 32% Cabernet Sauvignon, 31% Merlot, 2% Cabernet Franc, 2% 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	228 000 cases (6 x 750ml)
FOOD PAIRING	Pizza Pasta Barbequed meat Roast chicken Beef or lamb burgers Beef stew

VINTAGE CONDITIONS

2022 was the latest vintage in the past 25 years, about 2 weeks later than normal. We had a proper cold winter with enough rain, that resulted in budbreak that was 2 weeks late. The earlier part of the season was quite cool, with December showing lower maximum and minimum temperatures. January was more moderate with a couple of hot days. We had slow ripening conditions that resulted in concentrated fruit development and palate weight.

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 3 - 5 days. After malolactic fermentation the wine was matured for 12 months in older 225L French Nevers oak barrels.

TASTING NOTES

Bright deep ruby red colour. The nose is shows cassis, raspberries, cherries, black plums, cinnamon, allspice and a hint of chocolate.. The palate is lively and fresh, with succulent summer berry flavours. The fruit is supported by a firm, yet silky tannin structure. Savoury notes persist on the lengthy finish.

ALC 14.13 % | RS 2.3 g/l | TA 5.8 g/l | pH 3.66 | FREE SO2 46mg/l | TOTAL SO2 105 mg/l | VA 0.51 g/l