



KANONKOP

WINE ESTATE



KADETTE CAPE BLEND 2023

WINEMAKER	Abrie Beeslaar
COMPOSITION	38% Pinotage, 34% Merlot, 24% Cabernet Sauvignon, 3% Cabernet Franc, 1% Petit Verdot
AGING POTENTIAL	5 to 7 years (potentially longer if stored properly)
ORIGIN	Stellenbosch
SOIL TYPE	Decomposed Granite and Hutton
AGE OF VINES	5 to 30 years old
IRRIGATION	Supplemented irrigation
TRELLISING TECHNIQUE	5 wire hedge
YIELD	7 tons per hectare
FOOD PAIRING	Pizza Pasta Barbequed meat Roast chicken Beef or lamb burgers Beef stew

ALC 14% | RS 2,1 g/l | pH 3,63 | TA 5,7 g/l | VA 0,5 g/l

VINTAGE CONDITIONS

The 2023 vintage followed a late, relatively dry winter with good June rainfall. Cold spells and a dry spring encouraged even budding, with minimal disease pressure. A very wet December brought larger berries, resulting in softer tannins. Harvest commenced as usual in early February.

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 2nd and 3rd fill 225L French Nevers oak barrels.

TASTING NOTES

Bright deep ruby red colour. The nose 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 film, yet silky tannin structure. Savoury notes persist on the lengthy finish