

2021

KADETTE CAPE BLEND, KANONKOP

Vintage



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	1.2
рН	Acidity
3.67	5.9

ATTRIBUTES

As with all Kanonkop wines, Kadette Cape Blend is both produced and bottled at Kanonkop.

TASTING NOTE

A blend of 39% Pinotage, 30% Cabernet Sauvignon, 27% Merlot, 3% Cabernet Franc and 1% Petit Verdot. 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.

VINTAGE CONDITIONS

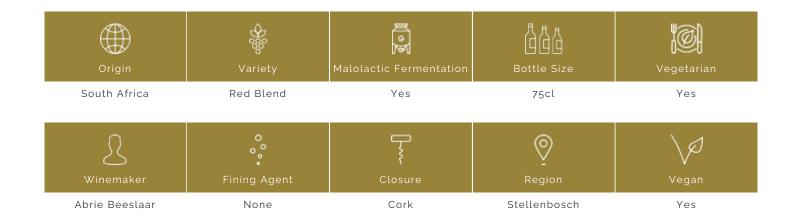
Warmer periods during the latter part of the winter resulted in some uneven budding, flowering and fruit set. The moisture levels in the soils were satisfactory throughout the growing and ripening phase, and very little moisture stress was noticeable on the vines. The late start to the 2021 harvest was 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.

VINIFICATION DETAILS

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.

AWARDS

Tim Atkin MW: 91pts





KANONKOP