


KADETTE CAPE BLEND, KANONKOP

Vintage

2022


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

TASTING NOTE

A blend of 33% Pinotage, 32% Cabernet Sauvignon, 31% Merlot, 2% Cabernet Franc, 2% Petit Verdot. 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 firm, yet silky tannin structure. Savoury notes persist on the lengthy finish.

(Magnums available - enquire for vintage)

VINTAGE CONDITIONS

2022 was the latest vintage in the past 25 years, about 2 weeks later than normal. 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. Slow ripening conditions resulted in concentrated fruit development and palate weight.

VINIFICATION DETAILS

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 French Nevers oak barrels.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.1	2.3
pH	Acidity
3.66	5.8

AWARDS

Tim Atkin MW: 90pts

Wine Advocate: 90 pts

ATTRIBUTES

 Origin South Africa	 Variety Red Blend	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Abrie Beeslaar	 Fining Agent None	 Closure Cork	 Region Stellenbosch	 Vegan Yes