

KADETTE CAPE BLEND, KANONKOP



Vintage

2020



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

TASTING NOTE

A blend of 43% Pinotage, 33% Merlot, 22% Cabernet Sauvignon, 2% Cabernet Franc. 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

The preceding winter had sufficient rain and cold units. Throughout the harvesting period the weather remained favourable, with relatively warm days, no significant heatwaves and cool night temperatures.

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.4	3.1
рН	Acidity
3.67	5.6

ATTRIBUTES

