

KADETTE CAPE BLEND, KANONKOP



Vintage

2019



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

TASTING NOTE

A blend of 44% Pinotage, 29% Merlot, 25% Cabernet Sauvignon, 2% Cabernet Franc. Vibrant crimson hues, with complimenting aromas of raspberries, dark cherries, plums, cinnamon and cloves. Supple, elegant tannins and a fresh seam of acidity are beautifully balanced with a vibrant explosion of fruit on the palate. Juicy flavours of red and black fruits, and a hint of chocolate, dominate the lengthy finish.

VINTAGE CONDITIONS

The carry-over effect of the previous three year's drought was still visible in this vintage, despite the higher rainfall during the season, and it delivered a smaller crop, but of high quality. Despite the relative low water stress, the cool weather contributed to smaller berries, and less irrigation was needed in this growing season.

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
13.9	3.4
рН	Acidity
3.63	5.5

ATTRIBUTES

