

KADETTE CAPE BLEND, KANONKOP



Vintage

2016



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

TASTING NOTE

A deep ruby red colour, with notes of blackcurrant, tealeaf and vanilla spice on the nose, which follows through to the palate. A well-balanced structure with fresh acidity and a dry, appetising finish. A blend of 38% Cabernet Sauvignon, 33% Pinotage, 23% Merlot and 6% Cabernet Franc.

VINTAGE CONDITIONS

2016 saw a very dry and hot growing season which resulted in lower yields.

VINIFICATION DETAILS

Once pressed, the juice spent 3-5 days on skins in open fermentors at 28°C, being punched manually every 2 hours. Post-fermentation the wine spent 12-14 months in 2nd- and 3rd-fill 225L French Nevers barrels.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.2	2.6
рН	Acidity
3.61	5.5

ATTRIBUTES

