



**KANONKOP**

WYNLANDGOED - WINE ESTATE



### **KADETTE - 2008**

Winemaker:	Abrie Beeslaar
Varieties:	Pinotage 50%, Cabernet Sauvignon 25%, Merlot 15% and Cabernet Franc 10%
Origin:	Simonsberg Stellenbosch
Climate:	A cold winter with warm temperatures during picking
Age of Vines:	5 to 30 years
Trellis:	5 Wire Hedge
Irrigation:	Supplementary
Soil:	Decomposed granite and hutton soils
Yield:	6.5 Tons per hectare
Vinification:	Fermentation in open concrete tanks with a capacity of 10 tons @ 29C for up to 5 days. Cap was punched vigorously - at least every 2 hours.
Maturation:	Matured in 2nd and 3rd fill French Nevers 225 lit. oak barrels.
Description:	A full bodied wine with ripe, sweet banana and berry flavours. This wine shows remarkable complexity with soft grape tannins and a long dry finish. Classic in style.
Food Suggestion:	Meat, pasta and spicy dishes.

#### Chemical Analysis:

Alcohol:	Free SO2:	Total SO2:	PH:	T/A:	R/S:	V/A:
14%	39	87	3.67	5.1	.42	2.3