

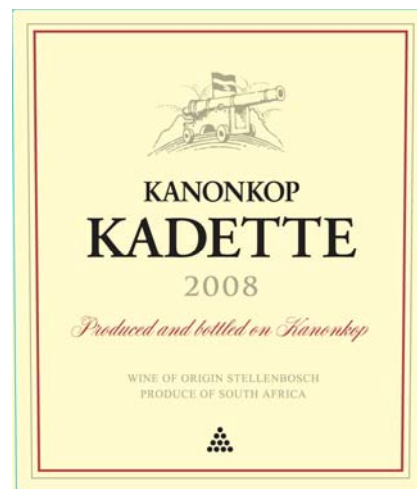
KANONKOP



KADETTE 2008

VITICULTURAL PRACTICES

Varietals:	50% Pinotage, 25% Cabernet Sauvignon, 15% Merlot, 10% Cabernet Franc
Appellation:	Stellenbosch
Soil Type:	Hutton, Clovelly (Decomposed granite)
Age of Vines:	5-30 years
Trellising:	Pinotage: Bush Vines; Bordeaux varietals: 5 wire hedge
Yield:	6.5 tons/ha
Irrigation:	Supplementary
Grape Sugar:	24.5 ° B
Acidity:	6 g/l
pH at Harvest:	3.5



WINEMAKING PRACTICES

Fermentation Temperature: 29°C

Method:

The grapes were fermented in open-top concrete vats over a period of 4-5 days. The cap was punched down manually every two hours during fermentation. The wine was run to 225 liter French oak barrels, where it underwent malolactic fermentation. It was aged in barrel for 12 months with one racking, and was bottled without fining or filtration.

Wood aging: 12 months in second and third fill 225 liter French Nevers oak barrels.

TECHNICAL DETAILS

RS: 2.3 g/l	pH: 3.67
TA: 5.1 g/l	Alcohol: 14%

Maturation potential: Up to 5 years with proper storage.

TASTING NOTES

This tasty Cape blend from South Africa's premier Pinotage producer combines the estate's signature grape with the Bordeaux varietals of Cabernet Sauvignon, Merlot, and Cabernet Franc. Full-bodied and supple, it displays ripe, juicy flavors of dark berry, coffee and plum interlaced with pleasant herbal and spice notes. Its distinctive smoky, tarry character makes it the ultimate barbecue/ tailgate wine. It's a perfect match for grilled meats, barbecued ribs, chili, and hearty pasta dishes.

RATINGS

91 points *Wine Enthusiast* "Best Buy"