

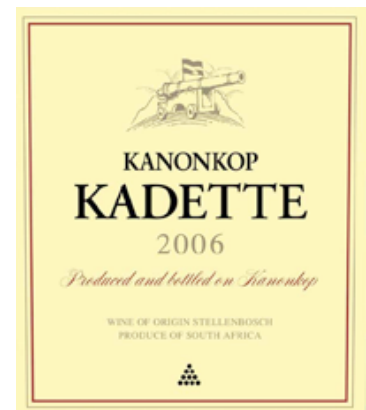
KANONKOP

SRP
\$12.99

KADETTE 2006

VITICULTURAL PRACTICES

Varietal:	39% Pinotage, 32% Cabernet Sauvignon, 20% Merlot, 9% Cabernet Franc
Appellation:	Stellenbosch
Soil Type:	Oakleaf, Clovelly
Age of Vines:	5-30 years
Trellising:	Pinotage: Bushvine; Bordeaux Varietals: Perold
Yield:	5-7 tons/ha
Irrigation:	Supplementary
Picking Date:	February 5, 2006
Grape Sugar:	23-26° B
Acidity:	7.5 g/l
pH at Harvest:	3.5



WINEMAKING PRACTICES

Fermentation Temperature: 29° C

Method:

The grapes were fermented in 8 ton open-top concrete tanks for up to five days, with vigorous punchdowns performed at least every two hours. The wine underwent malolactic fermentation in barrel, where it was aged for 16 months with one racking. It was bottled without fining or filtration.

Wood aging:

16 months in 225 liter new French Nevers oak barrels

WINE DETAILS

RS:	2.5 g/l	pH:	3.6
TA:	5.45 g/l	Alcohol:	14%

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, banana, and plum interlaced with pleasant herbal and spice notes. Its distinctive smoky, tarry character makes it a perfect match for grilled meats, ribs, barbecue, chili, and hearty pasta dishes.