KANONKOP
WINE ESTATE



KADETTE CABERNET SAUVIGNON 2024

WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Cabernet Sauvignon
AGING POTENTIAL	3 to 7 years (potentially longer if stored properly)
ORIGIN	Stellenbosch
SOIL TYPE	Decomposed Granite and Hutton
AGE OF VINES	5 to 30 years old
IRRIGATION	Supplemented irrigation
TRELLISING TECHNIQUE	5 wire hedge
YIELD	7 tons per hectare
FOOD PAIRING	Steak | Rosemary lamb shanks | Matured cheddar | Beef stew

ALC 14 % | RS 1,94 g/l | pH 3,45 | TA 6,01 g/l | VA 0,55 g/l

VINTAGE CONDITIONS

A cold and sufficiently wet winter was followed by a warmer August, leading to early budding. Ripening conditions were favourable, with harvest starting 10 days early. This vintage produced elegant, age-worthy wines.

WINEMAKING / MATURATION

Fermentation took place in open-top concrete fermenters at 28°C. The floating skins were punched down mechanically every 2 hours during fermentation. The juice was drawn off the skins after 3 to 5 days. Following malolactic fermentation, the wine was matured for 12 months in 2nd and 3rd fill 225L French Nevers oak barrels.

TASTING NOTES

Deep ruby colour. The nose is expressive and layered, with dark fruit and liquorice, followed by fresh tobacco and a hint of dark chocolate. The palate is concentrated and bold, with juicy tannins that provide excellent structure. A satisfying and balanced wine that delivers both depth and freshness, with a lingering finish. An excellent wine to savour with a loved one on date night.

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