



# KANONKOP

WINE ESTATE

## Cabernet Sauvignon

### 2016



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Cabernet Sauvignon
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	27 years on average
IRRIGATION	Dry land vineyards and supplemental
SOIL TYPE	Decomposed Granite, Hutton and Clovelly
YIELD	4 tons per hectare
AGEING POTENTIAL	10 to 15 years from vintage
PRODUCTION VOLUME	8000 cases (6 x 750ml)
FOOD PAIRING	All types of steak   Slow-cooked venison   Braised beef short ribs   Rosemary lamb shanks   Matured hard cheeses

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### VINTAGE CONDITIONS

The cold weather arrived late, with below average rainfall resulting in low soil moisture and dam levels. The budburst period was very dry, placing a lot of strain on the vines and causing a reduction in the amount of berries per bunch and the resulting crop size. Very warm and dry during the harvest period, with minimal wind damage and disease.

### WINEMAKING / MATURATION

Fermentation took place in open top concrete fermenters at 29°C. The floating skins were punched down by hand, every 2 hours during fermentation. The juice was drawn off the skins after 5 days. After malolactic fermentation the wine was matured for 24 months in 50% new and 50% second fill 225L French Nevers oak barrels.

### TASTING NOTES

A classic Simonsberg Cabernet, exuding a sense of coolness, despite the warm vintage conditions. A perfumed nose filled with notes of blackcurrants, fennel, cigar box, tea leaf and “fynbos” shrub. The palate is delicate and fresh, with an austere old-world charm about it. Grainy tannins compliment the earthy profile, with subtle hints of liquorice on the lengthy finish.

ALC 14.37% | RS 2.6 g/l | TA 5.9 g/l | pH 3.40 | FREE SO<sub>2</sub> 45 mg/l | TOTAL SO<sub>2</sub> 114 mg/l | VA 0.55 g/l