



KANONKOP

WINE ESTATE

Cabernet Sauvignon

2018



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Cabernet Sauvignon
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	29 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	12 000 cases (6 x 750ml)
FOOD PAIRING	All types of steak Slow-cooked venison Braised beef short ribs Rosemary lamb shanks Matured hard cheeses Oxtail

VINTAGE CONDITIONS

Winter rainfall was higher than the previous two winters. Irregular temperatures from winter until the flowering period, together with cool growing conditions, led to great variations in the vineyards. The cool weather and regular rain showers led to less water stress for the vines during ripening. Harvest time was characterised by regular rain showers.

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 complex nose of dark aromas of black berry, cassis, tobacco with cedar and oak spice. The palate is supple and mouth filling – with concentrated black fruit supported by oak spice, roasted nuts and a hint of fresh fynbos. The tannins are firm yet well-knit and integrated.

ALC 14.83% | RS 2.7 g/l | TA 5.2 g/l | pH 3.78 | FREE SO₂ 32 mg/l | TOTAL SO₂ 94 mg/l | VA 0.70 g/l

Kanonkop Wine Estate (Pty) Ltd, R44, Stellenbosch | P.O. Box 19, Elsenburg, 7607 | T: +27 (0)21 884 4656

www.kanonkop.co.za | wine@kanonkop.co.za