



KANONKOP

WINE ESTATE

Cabernet Sauvignon

2019



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Cabernet Sauvignon
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	30 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

The carry-over effect of the previous three year's drought is still visible in this vintage, despite the higher rainfall during the season. The resulting crop was smaller, but of high quality. Despite the relative low water stress, the cool weather contributed to smaller berries and less irrigation was needed this growing season.

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, blueberry with tobacco cedar and oak spice. The palate is supple and juicy – 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 13.68% | RS 3.2 g/l | TA 6.1g/l | pH 3.48 | FREE SO₂ 19 mg/l | TOTAL SO₂ 71 mg/l | VA 0.60 g/l