



KANONKOP

WINE ESTATE

Cabernet Sauvignon

2020



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	7 000 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 preceding winter had sufficient rain and cold units. Throughout the harvesting period the weather remained favourable, with relatively warm days, no significant heatwaves and cool night temperatures.

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

Deep garnet colour. Complex nose of cedar wood, cigar box, cassis, pencil shavings, bay leaf and a hint of paprika. Intense palate packed with layers of blackcurrant, black cherry, red plums, walnuts, baking spices and creamy vanilla and cedar wood. This wine has a broad mid palate, beautifully balanced acidity, silky tannins and a long satisfying finish.

ALC 14.56% | RS 2.8 g/l | TA 6.1 g/l | pH 3.47 | FREE SO₂ 37 mg/l | TOTAL SO₂ 102 mg/l | VA 0.61 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