

KANONKOP

WINE ESTATE

CELLARING YOUR WINE GRACEFULLY

The best conditions for cellaring wine

Wines are best stored in a stable environment with cool temperatures and no direct sunlight. Most modern cellars are temperature-controlled and will age wines perfectly. If you don't have a cellar, a dark cool room in your house will also work. If you don't have either of these, we recommend you drink your wines sooner rather than later, as they won't age as gracefully.

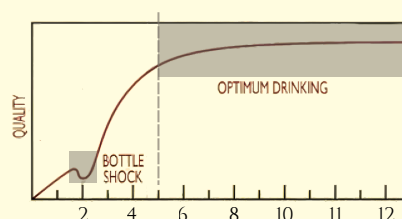
Upright or on its side?

When storing wine in a normal home cellar, we recommend storing all bottles 1.5 litres and below on their side. This is to keep corks hydrated so that they maintain elasticity during temperature fluctuations. If you are able to maintain a constant temperature in your cellar, wines may also be stored upright.

For any larger formats (3 litres and up) we recommend always storing the bottles upright, as the pressure from the volume of wine in the bottle is too great for the cork to bare. Please always keep these larger formats upright, whether cellaring or transporting, as the large volume of wine can push the cork out when temperatures fluctuate.

Built for longevity

From producing concentrated grapes in the vineyard to manual punch-downs every 2 hours in open concrete fermenters, our wines have been made to age gracefully. You can refer to the graph on the back label of our Estate wines to see when the best time to drink your wine after aging it in the bottle. Please see the example graph on the right.



Contact us, we'd love to hear from you!

For any queries or more information, please email us at wine@kanonkop.co.za, or give us a call at 021 884 4656. You are also welcome to check out our [Vintage Chart](#) to compare different vintages and to know when they are ready to drink.

