



# KANONKOP

WINE ESTATE



## CABERNET SAUVIGNON 2005

|                      |                                                            |
|----------------------|------------------------------------------------------------|
| WINEMAKER            | Abrie Beeslaar                                             |
| COMPOSITION          | 100% Cabernet Sauvignon                                    |
| AGING POTENTIAL      | 20 to 25 years (potentially longer if stored properly)     |
| ORIGIN               | Simonsberg, Stellenbosch                                   |
| SOIL TYPE            | Decomposed granite and Hutton soils with high clay content |
| AGE OF VINES         | 15 years on average                                        |
| IRRIGATION           | Combination of dry land and supplemental irrigation        |
| TRELLISING TECHNIQUE | 5 Wire hedge                                               |
| YIELD                | 4,8 tons per hectare                                       |
| FOOD PAIRING         | Steak   Meat casseroles   Roast Beef<br>  Matured cheeses  |

ALC 14,00% | RS 2,00 g/l | pH 3.67 | TA 6,10 g/l | VA 0,64 g/l

### VINTAGE CONDITIONS

Moderate climatic conditions with a slow ripening period resulted in very balanced and elegant wines.

### WINEMAKING / MATURATION

Fermentation took place in open concrete fermenters at 29°C, with the cap manually punched down every 2 hours. After 5 days, the juice was drawn off the skins. Following malolactic fermentation, the wine was matured for 24 months in 225L French oak barrels, comprising 50% new and 50% second fill.

### TASTING NOTES

Full bodied wine with a deep ruby red colour. Spicy mocha, chocolate and tea leaf flavours on the palate. Classic in style with a long though dry finish.