



KANONKOP

WINE ESTATE



CABERNET SAUVIGNON 2007

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	17 years on average
IRRIGATION	Combination of dry land and supplemental irrigation
TRELLISING TECHNIQUE	5 Wire hedge
YIELD	4 tons per hectare
FOOD PAIRING	Steak Meat casseroles Roast Beef Matured cheeses

ALC 14,00% | RS 1,70 g/l | pH 3.52 | TA 6,10 g/l | VA 0,62 g/l

VINTAGE CONDITIONS

The preceding winter in 2006 was very wet and cold. Cooler-than-normal weather during the growing season resulted in slow, gradual ripening and a slightly delayed harvest. An excellent vintage that produced wines with exceptional ageability.

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.