



KANONKOP

WINE ESTATE



CABERNET SAUVIGNON 2010

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 clay soils
AGE OF VINES	30 years on average
IRRIGATION	Combination of dry land and supplemental irrigation
TRELLISING TECHNIQUE	5 wire hedge
YIELD	4,5 tons per hectare
FOOD PAIRING	Steak Meat casseroles Roast Beef Matured cheeses

ALC 14,50% | RS 1,90 g/l | pH 3.50 | TA 6,30 g/l | VA 0,60 g/l

VINTAGE CONDITIONS

A cold winter with average rainfall. Following a wet November, very dry and windy conditions were experienced during December and January. Some hot spells during harvest were also recorded. This vintage produced elegant wines.

WINEMAKING / MATURATION

Fermentation took place in open concrete fermenters at 29°C, with the cap manually punched down every 2 hours. After 4,5 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 through dry finish. A complex and serious wine showing layered aromas. Subtle oak spice and savoury notes add further complexity.