



KANONKOP

WINE ESTATE



CABERNET SAUVIGNON 2011

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	24 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 2,00 g/l | pH 3.52 | TA 6,00 g/l | VA 0,63 g/l

VINTAGE CONDITIONS

A relatively good winter, although about 50 mm drier than usual. Budburst was earlier and fairly even. Cooler and wetter conditions during the latter half of October and early November negatively affected berry set. At the start of January, a heatwave caused sunburn, and the dry, warm growing and ripening conditions made this one of the driest seasons in many years.

WINEMAKING / MATURATION

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

TASTING NOTES

Full bodied, deep ruby red colour. Spicy mocha, chocolate and tea leaf flavours. Classic in style with a long, dry finish. A complex and serious wine showing layered aromas. Subtle oak spice and savoury notes add further complexity.