



KANONKOP

WINE ESTATE



CABERNET SAUVIGNON 2012

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	22 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 14,35% | RS 2,40 g/l | pH 3.37 | TA 6,00 g/l | VA 0,54 g/l

VINTAGE CONDITIONS

Cool conditions until January were followed by two consecutive heatwaves. Very little wind and lower rainfall contributed to slow ripening, resulting in a very good vintage.

WINEMAKING / MATURATION

Fermentation took place in open concrete fermenters at 28°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 60% new and 40% second fill.

TASTING NOTES

A more medium to full bodied Cabernet Sauvignon from the elegant 2012 vintage. Showing notes of supple blackcurrant, prune and perfumed spice which follows on to the palate. The palate offers additional characteristics of cedar wood, tea leaf and cassis, balanced with a good acidity and integrated ripe tannins. A lingering finish to complete a wine that will benefit from bottle aging.