



KANONKOP

WINE ESTATE



CABERNET SAUVIGNON 2015

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, Hutton and Clovelly soils
AGE OF VINES	26 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 14,70% | RS 2,80 g/l | pH 3.52 | TA 6,30 g/l | VA 0,68 g/l

VINTAGE CONDITIONS

A perfect vintage. The vineyards experienced no moisture stress during the growing season, while December conditions provided just enough strain on the vines to prevent excessive vigour during the final stages of growth. These temperate conditions resulted in even ripening without sudden surges in sugar levels.

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 225-litre French Nevers oak barrels, comprising 50% new and 50% second fill.

TASTING NOTES

A complex and serious wine showing layered aromas of cedar wood, blackcurrants, blueberries, tea leaves and graphite on the nose. Subtle oak spice and savoury notes add further complexity. The palate is rich and full bodied, with pin-point balance between fruit and oak. The elegant and refined tannin structure is supported by intense flavours of cassis, cured meat and tomato stew. A lingering finish completes a true Cape classic wine!