



KANONKOP

WINE ESTATE



CABERNET SAUVIGNON 2016

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	27 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 14,37% | RS 2,60 g/l | pH 3.40 | TA 5,90 g/l | VA 0,55 g/l

VINTAGE CONDITIONS

Cold weather arrived late, with below-average rainfall resulting in low soil moisture and dam levels. The budburst period was very dry, placing strain on the vines and reducing the number of berries per bunch, as well as the overall crop size. Harvest conditions were very warm and dry, with minimal wind damage and disease pressure.

WINEMAKING / MATURATION

Fermentation took place in open top concrete fermenters at 29°C. The floating skins were punched down by hand every 2 hours during fermentation. The juice was drawn off the skins after 5 days. After 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 classic Simonsberg Cabernet, exuding a sense of coolness, despite the warm vintage conditions. A perfumed nose filled with notes of blackcurrants, fennel, cigar box, tea leaf and fynbos shrub. The palate is delicate and fresh, with an austere old-world charm about it. Grainy tannins complement the earthy profile, with subtle hints of liquorice on the lengthy finish.