



KANONKOP

WINE ESTATE



CABERNET SAUVIGNON 2017

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	28 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 14,94% | RS 2,70 g/l | pH 3.47 | TA 6,30 g/l | VA 0,51 g/l

VINTAGE CONDITIONS

The preceding winter was the third dry winter in a row, with less rainfall than the previous year and warmer temperatures. A warm spring resulted in early budding. Regular rain showers during flowering and berry set, together with high pest pressure, created challenges. The picking season was very dry with limited irrigation water, although cooler night-time temperatures during February benefited ripening.

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

Dark and brooding, with intricate aromas of oak spice, black berry coulis, graphite powder, wet tobacco and chai tea. The palate is luxurious and elegant, with layered flavours of blackcurrants, cherries, raspberries and dark coffee beans, all of which are framed against a sturdy, yet delicate latticework of finely grained tannins. A wine of poise and precision.