



KANONKOP

WINE ESTATE



CABERNET SAUVIGNON 2018

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	29 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 14,83% | RS 2,70 g/l | pH 3.78 | TA 5,20 g/l | VA 0,70 g/l

VINTAGE CONDITIONS

Winter rainfall was higher than during the previous two seasons. Irregular temperatures from winter through flowering, together with cool growing conditions, led to significant variation in the vineyards. Cool weather and regular rainfall reduced water stress during ripening. Harvest was characterised by intermittent rain showers.

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 complex nose of dark aromas of blackberry, cassis, tobacco with cedar and oak spice. The palate is supple and mouth-filling, with concentrated black fruit supported by oak spice, roasted nuts and a hint of fresh fynbos. The tannins are firm yet well-knit and integrated.