



KANONKOP

WINE ESTATE



CABERNET SAUVIGNON 2019

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	30 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 13,68% | RS 3,20 g/l | pH 3.48 | TA 6,10 g/l | VA 0,60 g/l

VINTAGE CONDITIONS

The carry-over effects of the previous three years of drought remained visible despite improved seasonal rainfall. Crop levels were smaller, but of high quality. Although water stress was relatively low, cool conditions contributed to smaller berries, and less irrigation was required during the growing season.

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, blueberry with tobacco, cedar and oak spice. The palate is supple and juicy, 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.