



KANONKOP

WINE ESTATE



CABERNET SAUVIGNON 2020

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 and Hutton clay soils
AGE OF VINES	30 years on average
IRRIGATION	Dry land vineyards
TRELLISING TECHNIQUE	5 wire hedge
YIELD	4 tons per hectare
FOOD PAIRING	Steak Meat casseroles Roast Beef Matured cheeses

ALC 14,5% | RS 2,8 g/l | pH 3,47 | TA 6,1 g/l | VA 0,61 g/l

VINTAGE CONDITIONS

The preceding winter had sufficient rain and cold units. Throughout the harvesting period the weather remained favourable, with relatively warm days, no significant heatwaves and cool night temperatures..

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 50% new and 50% second fill 225L French Nevers oak barrels.

TASTING NOTES

Deep garnet colour. Complex nose of cedar wood, cigar box, cassis, pencil shavings, bay leaf and a hint of paprika. Intense palate packed with layers of blackcurrant, black cherry, red plums, walnuts, baking spices and creamy vanilla and cedar wood. This wine has a broad mid palate, beautifully balanced acidity, silky tannins and a long satisfying finish.