

SPECIAL VINTAGE RELEASE CABERNET SAUVIGNON, KANONKOP

Vintage

2010



Parcels of special vintages, in this instance Cabernet Sauvignon, released by Kanonkop around the optimum drinking window.

TASTING NOTE

Full bodied, deep ruby red in colour. Attractive blackcurrant and mocha flavours with a complex palate and long dry finish.

VINTAGE CONDITIONS

A cold winter with average rainfall and great ripening conditions.

VINIFICATION DETAILS

Fermentation took place in open top fermenters at 29°. The floating skins were punched down by hand, every 2 hours during fermentation. After malolactic fermentation the wine was matured for 24 months in 50% new and 50% second fill 225L French Nevers oak barrels.

AWARDS

Tim Atkin MW: 94 pts

IWSC: Gold

Veritas: Gold

TECHNICAL ANALYSIS

Alcohol

14.5

Residual sugar

1.9

pH

2.5

Acidity

6.3

ATTRIBUTES



Origin

South Africa



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Abrie Beeslaar



Fining Agent



Closure

Cork



Region

Simonsberg
Stellenbosch



Vegan

Yes