


CABERNET SAUVIGNON, KANONKOP

Vintage

2020


A wine made to last, Kanonkop's Cabernet Sauvignon will benefit from further bottle maturation of up to 20 years from the vintage date.

TASTING NOTE

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.

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.

VINIFICATION DETAILS

Fermentation took place in open top concrete fermenters at 29°C. The floating skins are 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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.6	2.8
pH	Acidity
3.47	6.1

AWARDS

Tim Atkin MW: 95 pts

Platter: 93 pts

Wine Advocate: 93 pts

ATTRIBUTES


Origin

South Africa



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Abrie Beeslaar



Fining Agent

None



Closure

Cork



Region

 Simonsberg-
Stellenbosch


Vegan

Yes