



CABERNET SAUVIGNON, KANONKOP

Vintage

2019



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

A complex nose of dark aromas of black berry, 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.

VINTAGE CONDITIONS

The carry-over effect of the previous three year's drought is still visible in this vintage, despite the higher rainfall during the season. The resulting crop was smaller, but of high quality. Despite the relative low water stress, the cool weather contributed to smaller berries and less irrigation was needed this growing season.

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

13.7 3.2

pH Acidity

3.48 6.1

AWARDS

Tim Atkin MW: 96 pts

Decanter: 97 pts

Platter: 95 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