

## CABERNET SAUVIGNON, KANONKOP

Vintage

2020



KANONKOP



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

### 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