SECKFORD AGENCIES

KANONKOP

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	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Cabernet Sauvignon	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Abrie Beeslaar	None	Cork	Simonsberg-Stellenbosch	Yes