SECKFORD AGENCIES

KANONKOP

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
IWSC: Silver 93 pts
Wine Advocate: 92+ 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