SECKFORD AGENCIES

KANONKOP

CABERNET SAUVIGNON, KANONKOP

Vintage 2018



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

Winter rainfall was higher than the previous two winters. Irregular temperatures from winter until the flowering period, together with cool growing conditions, led to great variations in the vineyards. The cool weather and regular rain showers led to less water stress for the vines during ripening. Harvest time was characterised by regular rain showers.

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
14.8	2.7
pH	**Acidity**
3.78	5.2

AWARDS

Platter: 5*
Tim Atkin MW: 95 pts

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Abrie Beeslaar		Cork	Simonsberg-Stellenbosch	Yes