


**CABERNET SAUVIGNON, KANONKOP**

Vintage

**2016**


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 classic Simonsberg Cabernet, exuding a sense of coolness, despite the warm vintage conditions. A perfumed nose filled with notes of blackcurrants, fennel, cigar box, tea leaf and fynbos shrub. The palate is delicate and fresh,

with an austere old-world charm about it. Grainy tannins complement the earthy profile, with subtle hints of liquorice on the lengthy finish.

**VINTAGE CONDITIONS**

The cold weather arrived late, with below average rainfall resulting in low soil moisture and dam levels. The budburst period was very dry, placing a lot of strain on the vines and causing a reduction in the amount of berries per bunch and the resulting crop size. The weather was very warm and dry during the harvest period, with minimal wind damage and disease.

**VINIFICATION DETAILS**

Fermentation took place in open fermenters at 29°C, with 5 days on skins and the cap punched down manually every 2 hours. Post fermentation, the wine spent 24 months in 50% new and 50% second-fill French Nevers 225L barrels.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
14.4	2.6
pH	Acidity
3.40	5.9

**ATTRIBUTES**


Origin

South Africa



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Abrie Beeslaar



Fining Agent



Closure

Cork



Region

Stellenbosch



Vegan

Yes