SECKFORD AGENCIES

KANONKOP

CABERNET SAUVIGNON, KANONKOP

Vintage 2017



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

Dark and brooding, with intricate aromas of oak spice, black berry coulis, graphite powder, tilled earth, wet tobacco and chai tea. The palate is luxurious and elegant, with layered flavours of blackcurrants, morello cherries, crunchy raspberries and dark coffee beans, all of which are framed against a sturdy, yet delicate latticework of finely grained tannins. A wine filled with poise and precision.

VINTAGE CONDITIONS

The preceding winter was the 3rd dry one in a row, with less rain than the previous one and warmer day and night temperatures. A warm spring resulted in early budding. Regular rain showers during flowering and berry set, with a high presence of pests. The picking season was very dry with limited water for irrigation, but with cooler nigh-time temperatures during February.

VINIFICATION DETAILS

Fermentation took place in open top concrete fermenters at 29oC. The cap is 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
14.9	2.7
pH	**Acidity**
3.47	6.3

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	Yes