SECKFORD AGENCIES

KANONKOP

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

Winemaker	Fining Agent	Closure	Region	Vegan
Abrie Beeslaar		Cork	Stellenbosch	Yes