

CABERNET SAUVIGNON, KANONKOP

Vintage

2014



KANONKOP



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 dense full-bodied Cabernet Sauvignon showing notes of supple blackcurrant, black plum, cedar wood and spice. These follow onto the palate with additional characteristics of pencil shavings, tea leaf and molasses, balanced with a good acidity, integrated, ripe tannins and a lingering finish.

VINTAGE CONDITIONS

2014 experienced a cold and wet winter with some warmer days during the harvest.

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 barrels.

TECHNICAL ANALYSIS

Alcohol Residual sugar

14.2

2.0

pH

Acidity

3.57

5.3

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