

FACT SHEET



KANONKOP

WYNLANDGOED · WINE ESTATE



CABERNET SAUVIGNON 2002

ORIGIN: Simonsberg Stellenbosch

CLIMATE: A short wet winter with warm and dry conditions during ripening.

AGE OF VINES: On average 27 years

SOIL: Decomposed granite and Hutton soils with a high clay content which assist with water retention.

TRELLIS OF VINES: 5 Wire hedge

YIELD: 4.8 tons/ha – 3100 lit./ha

VINIFICATION: Vinification in open fermenters for 4.5 days @ 29 °C. Cap punched manually every 2nd hour.

PRODUCT DESCRIPTION: Full bodied – deep ruby colour – spicy mocha, chocolate and coffee flavours. Rich oak tannins – a rather classic style of wine with a long dry finish.

OAKING: 26 months in new 225 lit. French Nevers – 50 % new, 50 % 2nd fill.

FOOD SUGGESTION: Meat dishes.

CHEMICAL ANALYSIS:

ALCOHOL	FREE SO ₂	TOTAL SO ₂	PH	T/A	V/A	R/S
14%	42	121	3.71	5.89	0.72	2.0