



CABERNET SAUVIGNON 2007

WINEMAKER:	Abrie Beeslaar
VARIETALS:	100 %, Cabernet Sauvignon
ORIGIN:	Stellenbosch
CLIMATE:	Wet winter with a slow ripening period just before harvesting.
AGE OF VINES:	On average 17 years
SOIL:	Decomposed granite and Hutton soils with a high clay content which assist with water retention.
TRELLIS OF VINES:	5 Wire hedge
YIELD:	4.0 tons/ha – 2600 lit./ha
VINIFICATION:	5 days on skins in open fermenters @ 29 °C – cap punched manually every 2nd hour.
DESCRIPTION:	Full bodied – deep ruby red colour – spicy mocha, chocolate and tea leaf flavours – classic in style with a long though dry finish.
MATURATION:	24 months in 50% new 225 lit. French Nevers, with 50 % 2nd fill.
FOOD SUGGESTION:	Red meat and cheese dishes.

CHEMICAL ANALYSIS:

ALCOHOL	FREE SO ₂	TOTAL SO ₂	PH	T/A	V/A	R/S
14 %	39	125	3.52	6.1	0.62	1.7

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