



KANONKOP

WYNLANDGOED • WINE ESTATE



Cabernet Sauvignon 2014

- WINEMAKER:** Abrie Beeslaar
- VARIETAL:** 100% Cabernet Sauvignon
- ORIGIN:** Simonsberg, Stellenbosch
- CLIMATE:** Cold and wet winter with some warmer days during the picking season
- AGE OF VINES:** 25 years on average
- IRRIGATION:** Combination of dry land vineyards and supplemental irrigation
- SOIL:** Decomposed granite, Hutton and Clovelly soils
- YIELD:** 4 tons/ha – 2750 litres/ha
- VINIFICATION:** 5 days on the skins in open fermenters @ 29°C. The cap was punched down manually every 2 hours.
- MATURATION:** 24 months in 225L French Nevers oak barrels – 50% new and 50% second fill.
- TASTING NOTES:** A full bodied Cabernet Sauvignon with a deep ruby red colour. Aromas of cassis, cranberry and cedar wood follows through to the palate, which is further complimented by additional characters of pencil shavings, red cherry and some savoury spice. Beautiful balance between acidity, oak and the integrated ripe tannins.
- FOOD SUGGESTION:** The perfect partner to steak, classic beef dishes, casseroles and lamb stew.
- AGEING POTENTIAL:** This wine will benefit from further bottle ageing for up to 20 years from vintage.

CHEMICAL ANALYSES:

ALCOHOL	FREESO2	TOTALSO2	PH	T/A	R/S	V/A
14.20%	61	116	3.57	5.3	2.0	0.70

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