



# KANONKOP

WINE ESTATE

## Cabernet Sauvignon

### 2017



WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Cabernet Sauvignon
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	28 years on average
IRRIGATION	Dry land vineyards and supplemental
SOIL TYPE	Decomposed Granite, Hutton and Clovelly
YIELD	4 tons per hectare
AGEING POTENTIAL	10 to 15 years from vintage
PRODUCTION VOLUME	12 000 cases (6 x 750ml)
FOOD PAIRING	All types of steak   Slow-cooked venison   Braised beef short ribs   Rosemary lamb shanks   Matured hard cheeses   Oxtail

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### VINTAGE CONDITIONS

The preceding winter was the 3rd dry one in a row, with less rain than the previous one and warmer day and night temperatures. A warm spring resulted in early budding. Regular rain showers during flowering and berry set, with a high presence of pests. The picking season was very dry with limited water for irrigation, but with cooler night-time temperatures during February.

### WINEMAKING / MATURATION

Fermentation took place in open top concrete fermenters at 29°C. The cap is punched down by hand, every 2 hours during fermentation. The juice was drawn off the skins after 5 days. After malolactic fermentation the wine was matured for 24 months in 50% new and 50% second fill 225L French Nevers oak barrels.

### TASTING NOTES

Dark and brooding, with intricate aromas of oak spice, black berry coulis, graphite powder, tilled earth, wet tobacco and chai tea. The palate is luxurious and utterly elegant, with layered flavours of blackcurrants, morello cherries, crunchy raspberries and dark coffee beans, all of which are framed against a sturdy, yet delicate latticework of finely grained tannins. A wine filled with poise and precision, waiting to unleash the promise of this majestic vintage.

ALC 14.94% | RS 2.7 g/l | TA 6.3 g/l | pH 3.47 | FREE SO<sub>2</sub> 32 mg/l | TOTAL SO<sub>2</sub> 97 mg/l | VA 0.51 g/l