



Cabernet Sauvignon 2015

WINEMAKER:	Abrie Beeslaar					
VARIETAL:	100% Cabernet Sauvignon					
ORIGIN:	Simonsberg, Stellenbosch					
CLIMATE:	A warm, dry winter with hot days during the picking season					
AGE OF VINES:	26 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 – 60% new and 40% second fill barrels.					
TASTING NOTES:	A complex and serious wine showing layered aromas of cedar wood, blackcurrants, blue berries, tea leaves and graphite on the nose. Subtle oak spice and savoury notes add further complexity. The palate is rich and full bodied, with pin-point balance between fruit and oak. The elegant and refined tannin structure is supported by intense flavours of cassis, cured meat and tomato stew. A lingering finish completes a true Cape classic wine!					
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
14.70%	30	95	3.52	6.3	2.8	0.68

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Safra 2015. Vinícola Kanonkop em 07/10/2019. Stellenbosch/ZA.