

Kanonkop Cabernet Sauvignon 2008

Full bodied, deep ruby red colour. Attractive black current and mocha flavours with a complex palate with good acidity. A serious food wine.

Red meat.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Kanonkop Wine Estate

winemaker : Abrie Beeslaar

wine of origin : Simonsberg - Stellenbosch

analysis : **alc** : 14.0 % vol **rs** : 1.4 g/l **pH** : 3.67 **ta** : 6.1 g/l **va** : 0.59 g/l **so2** : 104 mg/l **fso2** : 34 mg/l

type : Red **wooded**

pack : Bottle **closure** : Cork

in the vineyard : Climate: Wet winter with a slow ripening period just before harvesting.

Age of Vines: On average 20 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 litre/ha

in the cellar : 5 days on skins in open fermenters at 29°C - cap punched manually every 2nd hour.

Oaking: 24 months in new 225 litre French Nevers - 50 % new, 50 % 2nd fill.

