

Kanonkop Cabernet Sauvignon 2011

Full bodied, deep ruby red colour. Spicy mocha, chocolate and tea leaf flavours - classic in style with a long though dry finish.

Red meat and cheese dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Kanonkop Wine Estate

winemaker : Abrie Beeslaar

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 14.5 % vol rs : 2.0 g/l pH : 3.52 ta : 6.0 g/l va : 0.63 g/l so2 : 111 mg/l fso2 : 57 mg/l

type : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

in the vineyard : Climate: Cold and long winter with good rainfall. Great ripening conditions.

Age of Vines: On average 24 years.

Soil: Decomposed granite and Hutton soils with a high clay content which assist with water retention.

Trellis of Vines: 5 Wire hedge

Yield: 4.5 tons/ha - 2900 litre/ha

in the cellar : Vinification: 5.5 days on skins in open fermenters at 28°C - cap punched manually every 2nd hour.

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

