

Kunjani Cabernet Sauvignon 2017

The Kunjani Cabernet Sauvignon 2017 showcases a deep, dark garnet colour. Dark chocolates, mint and black currant are shown at first, followed by dried herbs, toasted oak and vanilla sweetness. The palate entry portrays a ripe tannin structure followed by layers of black currants, tobacco and dark chocolate. The wine shows good intensity and depth of flavour that can carry the oak component which becomes evident on the aftertaste.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Kunjani Wines

winemaker : Carmen Stevens

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.42 g/l pH : 3.64 ta : 5.19 g/l

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

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

ageing : The Kunjani Cabernet Sauvignon 2017 can be aged for up to 8 - 10 years.

in the vineyard : The Cabernet is grown in the small ward of Devon Valley, Stellenbosch. Late ripening ensures longer hang time and under the cooler climatic influences good phenolic ripeness results in a ripe tannin structure. Good canopy management starts early in the growing season, to ensure sunlight reaches the tiny berries at pea stage, resulting in less herbaceous characters which are generally associated with Cabernet Sauvignon.

about the harvest: Bunches are handpicked at 25.5° Balling in 20kg lug boxes.

in the cellar : On delivery to the cellar, bunches are hand sorted and divided into two tanks to provide two blending components. The fruit of both tanks are cold soaked while rack-and-returns are used to extract colour and tannins. Yeast is added to one of the tanks after the 4th day to enhance the fruit expression of the variety. The second tank fermented spontaneously until the last 5° Balling units are left when yeast is added to ensure the fermentation reaches complete dryness. The wine is transferred to barrel for the second fermentation where it is further matured for 14 months. A combination of 15% new French oak, 2nd and 3rd fill barrels were used for maturation.

