

Kanonkop Estate Cabernet Sauvignon 2017

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.

All types of steak | Slow-cooked venison | Braised beef short ribs | Rosemary lamb shanks | Matured hard cheeses | Oxtail

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Kanonkop Wine Estate

winemaker : Abrie Beeslaar

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 14.94 % vol rs : 2.7 g/l pH : 3.47 ta : 6.3 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 cellar : 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.

