

Kranskop Cabernet Sauvignon 2001

Sold out at the cellar

Cabernet grown on the rocky slopes of Klaasvoogds reflects this unique growing area. The mineral undertones compliment the fruit of stewed peaches, blackberries, seaweed and cassis.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Kranskop Private Cellar

winemaker : Nakkie Smit

wine of origin : Klaasvoogds

analysis : alc : 14 % vol rs : 3.4 g/l pH : 3.89

type : Red

John Platter - 3½ stars

in the vineyard : South-facing stone rich soil.

Low yields per hectare.

The farm Kranskop (+-120 ha) consists of five smaller farms. De Molen, Geduld, Klippiesdal, Onverwacht and Lakeisbult.

The owner, Nakkie Smit, is the third generation on the farm. After school he studied at Elsenburg Agricultural College where he specialized in Viniculture. Until 1967 wine was made on the original farm and thereafter the grapes were supplied to Corporate Cellars. Nakkie believed in the excellent terroir of the farm and decided try his hand at winemaking in 2001.

about the harvest: Grapes are handpicked when they reach optimum ripeness.

in the cellar : Soft handling, no pumping of crushed grapes. Fermented in open fermenters. Wine is matured for 12 months in 225 litres French barrels, and bottled unfiltered.

