KANONKOP

SRP $32.99

Cabernet Sauvignon 2003

VITICULTURAL PRACTICES

Varietal:	100% Cabernet Sauvignon
Appellation:	Simonsberg - Stellenbosch
Soil Type:	Hutton (Decomposed granite)
Age of Vines:	Up to 32 years
Trellising:	5 wire hedge
Yield:	5 tons/ha
Irrigation:	Supplementary
Picking Date:	March 26 – April 10, 2003
Grape Sugar:	23-24ºB
Acidity:	6.4 g/l
pH at Harvest:	3.5

WINEMAKING PRACTICES

Fermentation Temperature: 28ºC

Method:
The grapes were fermented in open-top concrete vats over a period of 5 days, with regular punch downs of the cap every two hours. The wine was then run to 225 liter French oak barrels for malolactic fermentation and aging. It was aged in barrel for 24 months and was bottled without fining or filtration.

Wood aging: 24 months in 225 liter French Nevers oak barrels (50% new, 20% second fill).

TECHNICAL DETAILS

RS: 2 g/l
TA: 5.77 g/l
pH: 3.6
Alcohol: 14%

Maturation potential: 10+ years with proper storage

TASTING NOTES

Rich and full-bodied, this stunning Cabernet flaunts intense flavors of dark berry, black cherry, mocha and spice accented by smoky, gamy notes. South Africa's equivalent of a "First Growth," this cellar-worthy gem was one of a handful of wines to receive the coveted 5 Star rating in Platter's South African Wine Guide.

RATINGS

91 points *Wine Spectator;* 90 points *Wine Enthusiast* "Editors' Choice;" 5 Stars *Platter's South African Wine Guide*