

KANONKOP



Cabernet Sauvignon 2005

VITICULTURAL PRACTICES

Varietal:	100% Cabernet Sauvignon
Appellation:	Simonsberg - Stellenbosch
Soil Type:	Decomposed granite and Hutton soils with a high clay content, which assists with water retention
Age of Vines:	Average 28 years
Trellising:	5 wire hedge
Yield:	4.8 tons/ha
Irrigation:	Supplementary

WINEMAKING PRACTICES

Fermentation Temperature: 28°C

Method:

The grapes were handpicked, destemmed, and hand sorted, then crushed into open-top concrete vats, where fermentation took place over a period of 5 days. Regular manual punch downs of the cap were performed every two hours round the clock during fermentation. The wine was then run to 225 liter French oak barrels for malolactic fermentation and aging. It was aged in barrel for 25 months and was bottled without fining or filtration.

Wood aging: 25 months in 225 liter French Nevers oak barrels (50% new, 50% second fill).

TECHNICAL DETAILS

RS: 2.0 g/l	pH: 3.67
TA: 6.1 g/l	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 Bordeaux-inspired gem is a worthy successor to the 2004 vintage, which received the coveted 5 Star rating in *Platter's South African Wine Guide* and was named Platter's Wine of the Year 2009.

