



KANONKOP
WYNLANDGOED • WINE ESTATE



CABERNET SAUVIGNON - 2003

Origin:	Simonsberg Stellenbosch
Climate:	Cold and wet winter with optimal conditions during ripening. An excellent vintage.
Age of Vines:	Up to 32 years
Irrigation:	Supplementary irrigation only
Soil:	Decomposed granite and hutton soils
Yield:	5 Tons/Ha
Vinification:	Fermented in open concrete fermenters for 5 days. Cap punched manually every 2 hours.
Description:	A full bodied robust wine made in a classic, old world style. Rich berry flavours with tea leaf nuances.

Chemical Analysis:

Alcohol:	Free SO ₂ :	Total SO ₂ :	PH:	T/A:	R/S:	V/A:
14.0	40	108	3.6	5.77		0.54