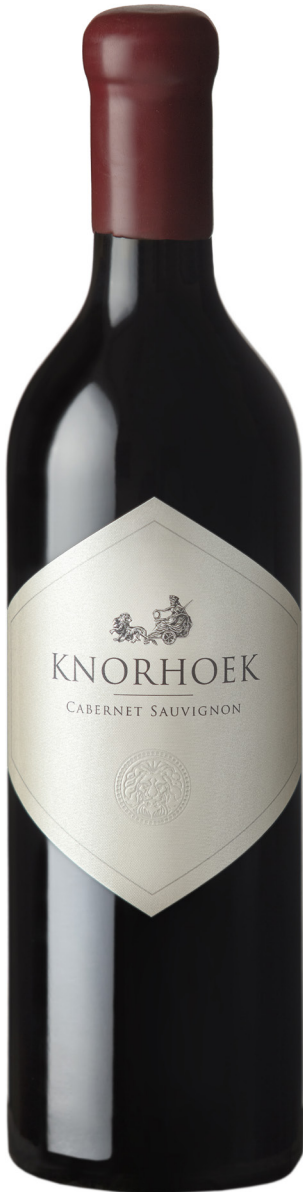


# KNORHOEK CABERNET SAUVIGNON | 2019



**Cranberry, cassis, berry flavour on the pallet.  
Textured, juicy fruit, with chalky tannins.  
Beautifully integrated and balanced Oak.**

Wine of Origin – Stellenbosch  
Bottled – 15 January 2021  
Total production 8110 bottles

## WINE ANALYSIS

Alcohol | 15.0%  
Residual sugar | 2.4 gram/L  
Total Acid | 6.0 gram/L  
pH | 3.70

## VINIFICATION

Individual grape parcels were crushed and fermented in open-top stainless-steel tanks with regular punch-downs (4-5 times daily). Followed by extended skin maceration. The wines were then racked (transferred) to a combination of 1st, 2nd and 3rd fill French oak barrels, and left to mature for 20 months.

## MATURATION

30% in New, 1st-fill French barrels, 70% in 2nd & 3rd- fill barrels, for 20 months

## WINEMAKER'S NOTES

Winemaker's Initial aromas of red berries which leads through to layered profiles of Sour cherry, flint and leather, rounding off into a plummy richness on the mid-palate and finishing off with soft, velvety tannins