

KANONKOP

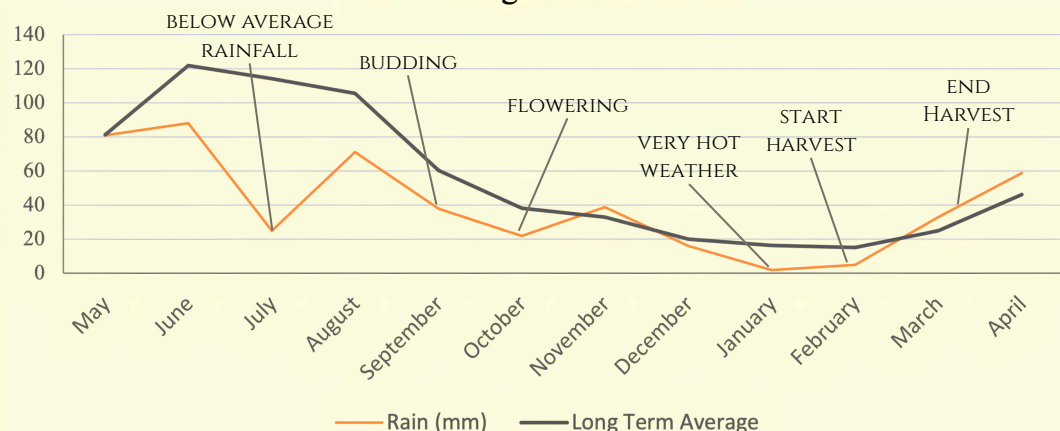
WINE ESTATE



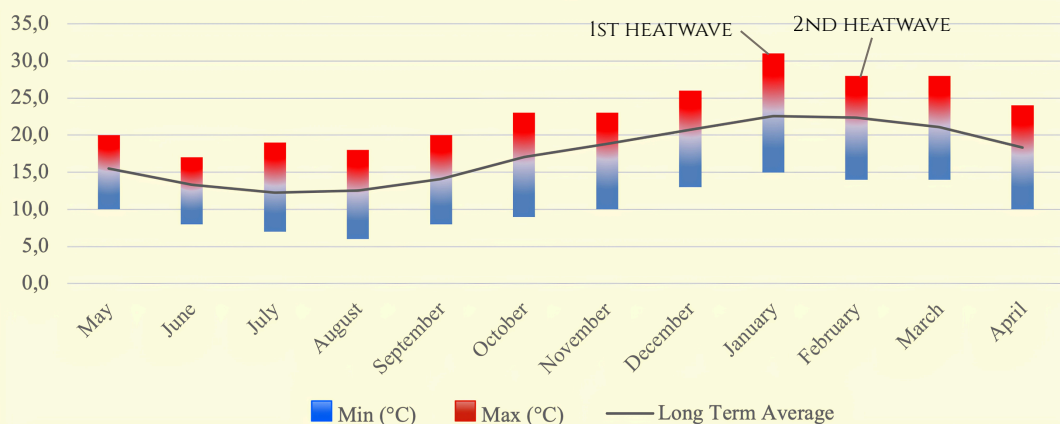
VINTAGE REPORT 2012

"A very good vintage producing wines with moderate alcohol levels and excellent colour." – Abrie Beeslaar

2012 Vintage Rainfall Chart



2012 Vintage Temperature Chart



The yield from the Stellenbosch district was about 5% lower than in 2011, due to inclement weather during flowering and berry set, as well as sunburn damage in January. The overall decline in the surface area planted to grapevines also negatively impacted the crop size. The 2012 vintage will be remembered as being a very dry season with ideal, cool conditions during the ripening period.

WINTER SEASON

May - Aug. 2011

A very dry season, the fourth driest in 44 years, with rainfall approximately 200mm below the long-term average. Water supply levels were low throughout, requiring earlier irrigation than usual. Despite the drought, it was a much cooler winter compared to 2011.

GROWING SEASON

Sep. - Dec. 2011

December was on average 2°C cooler than the long-term average, with significantly less wind than usual. The cooler, drier conditions placed stress on the vines. Bush vines showed early leafroll virus symptoms. Inclement weather during flowering and berry set impacted Cabernet Sauvignon yields.

HARVEST SEASON

Jan. - Apr. 2012

The first heatwave arrived on 9 January, with temperatures above 35°C for a week, followed by a second heatwave in early February. Harvest started on 7 February. After the second heatwave, sugar accumulation paused for approximately three weeks. The Cabernet Sauvignon was of good quality – it ripened very slowly with lots of brown pips. This allowed us to harvest the Cabernet at lower sugar levels compared to 2011. March brought above-average temperatures which accelerated the final ripening.

While the unusually dry, hot January strained unirrigated vineyards, it was a very good vintage producing wines with moderate alcohol levels. Smaller berries had a positive effect on wine quality, and very good colour was achieved. Grape analyses indicate slightly lower acids and higher pH. On the whole, good sugars were easily obtained and optimal ripeness was achieved at a lower sugar content.