



KANONKOP

WYNLANDGOED · WINE ESTATE



Paul Sauer 2015

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** 70% Cabernet Sauvignon, 15% Cabernet Franc, 15% Merlot
- ORIGIN:** Simonsberg, Stellenbosch
- CLIMATE:** A warm dry winter with hot days during the picking season
- AGE OF VINES:** 27 years on average
- IRRIGATION:** Combination of dry land vineyards and supplemental irrigation
- SOIL:** Decomposed granite, Hutton and Clovelly soils
- YIELD:** 4 tons/ha – 2750 litres/ha
- VINIFICATION:** 5 days on skins in open fermenters @ 29 °C. The cap was punched down manually every 2 hours.
- MATURATION:** 24 months in 225L French Nevers oak – 100% new barrels.
- TASTING NOTES:** Complex and perfumed on the nose, with a layered fruit spectrum of cassis, plums and sour cherries which are further complimented by notes of tobacco, cedar wood and cigar box. The full and rich expression of the 2015 vintage, which is expressively fruit forward and opulent, will stand the test of time and be very rewarding to those with some patience.
- FOOD PAIRING:** A great accompaniment to meat casseroles, steak, roasts and a selection of well-matured cheeses.
- AGEING POTENTIAL:** The excellent conditions of the 2015 vintage will allow this wine to mature gracefully for 20 – 25 years.

CHEMICAL ANALYSES:

ALCOHOL	FREESO2	TOTALSO2	PH	T/A	R/S	V/A
14.47%	26	83	3.53	6.3	2.8	0.71

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