



# KANONKOP

WYNLANDGOED · WINE ESTATE

## Paul Sauer 2014



- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** Cabernet Sauvignon 74%, Cabernet Franc 9%, Merlot 17%
- CLIMATE:** Cold and wet winter with some warmer days during the picking season
- AGE OF VINES:** On average 25 years
- SOIL:** Decomposed granite, Hutton and Clovelly soils
- TRELLIS OF VINES:** 5 Wire hedge trellis system
- YIELD:** 4 tons/ha – 2750 lit./ha
- VINIFICATION:** 5 days on skins in open fermenters @ 29 °C – cap punched manually every 2nd hour.
- TASTING NOTES:** A complex perfume of black fruit, cassis, tobacco and dark chocolate with cedar wood and cigar box undertones. The softer integrated 2014 vintage offers a greater finesse and elegance when compared to previous vintages.
- MATURATION:** 24 months in new 225L French Nevers oak - medium toasted.
- AGEING POTENTIAL:** If stored correctly, this wine will mature and reward for 20 years from vintage date.
- FOOD SUGGESTION:** A great accompaniment to meat casseroles, steak, roasts and a selection of well-matured cheeses.

### CHEMICAL ANALYSIS:

ALCOHOL	FREESO2	TOTALSO2	PH	T/A	R/S	V/A
14.27%	46	126	3.43	6.4	3.1	0.65

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