



KANONKOP

WINE ESTATE

Paul Sauer

2020



WINEMAKER	Abrie Beeslaar
COMPOSITION	69% Cabernet Sauvignon, 17% Cabernet Franc, 14% Merlot
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	30 years on average
IRRIGATION	Dry land vineyards and supplemental
SOIL TYPE	Decomposed Granite, Hutton and Clovelly
YIELD	4 tons per hectare
AGEING POTENTIAL	20 to 25 years from vintage
PRODUCTION VOLUME	6700 cases (6 x 750ml)
FOOD PAIRING	All types of steak Meat casseroles Roast leg of lamb Matured cheeses

VINTAGE CONDITIONS

The preceding winter had sufficient rain and cold units. Throughout the harvesting period the weather remained favourable, with relatively warm days, no significant heatwaves and cool night temperatures.

WINEMAKING / MATURATION

Fermented in open top concrete fermenters at 29°C. The floating skins were punched down by hand, every 2 hours during fermentation. The juice was drawn off the skins after 5 days. After malolactic fermentation the wine was matured for 24 months in 100% new 225L French Nevers oak barrels.

TASTING NOTES

This classic wine with a saturated ruby colour, is complemented by a dense and interwoven complexity of tilled earth, bouquet garni, with red- and black currant and cedar. The wine is refined, with an elegant structure, precise tannins, and together with the clever use of new oak, creates the perfect backdrop to host the complex fruit spectrum. A long, and youthful finish.

ALC 13.5% | RS3.2 g/l | TA 6.3 g/l | pH 3.48 | FREE SO₂ 37mg/l | TOTAL SO₂ 115 mg/l | VA g/l