



KANONKOP

WINE ESTATE



PAUL SAUER 2004

WINEMAKER	Abrie Beeslaar
COMPOSITION	70% Cabernet Sauvignon, 15% Cabernet Franc, 15% Merlot
AGING POTENTIAL	20 to 25 years (potentially longer if stored properly)
ORIGIN	Simonsberg, Stellenbosch
SOIL TYPE	Decomposed Granite and Hutton clay soils
AGE OF VINES	20 years on average
IRRIGATION	Combination of dry land and supplemental irrigation
TRELLISING TECHNIQUE	5 wire hedge
YIELD	5 tons per hectare
FOOD PAIRING	Steak Meat casseroles Roast leg of lamb Matured cheeses

ALC 14,00% | RS 1,30 g/l | pH 3.51 | TA 5,70 g/l | VA 0,73 g/l

VINTAGE CONDITIONS

Moderate climatic conditions with a slow ripening period resulted in very balanced and elegant wines.

WINEMAKING / MATURATION

Fermentation took place at 30°C over 4,5 days in open concrete fermenters. The cap was punched down manually every two hours. After malolactic fermentation, the wines were matured in 225-litre French Nevers oak barrels for 24 months.

TASTING NOTES

Structured red wine with deep ruby colour, spicy, nutty, berry and cassis flavours. Very well balanced and elegant with a strong classic feel.