



KANONKOP

WINE ESTATE



PAUL SAUER 2006

WINEMAKER	Abrie Beeslaar
COMPOSITION	65% Cabernet Sauvignon, 20% 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	4,7 tons per hectare
FOOD PAIRING	Steak Meat casseroles Roast leg of lamb Matured cheeses

ALC 13,50% | RS 1,60 g/l | pH 3.66 | TA 5,90 g/l | VA 0,77 g/l

VINTAGE CONDITIONS

A cold, wet winter with a moderate growing season. Good flowering and fruit set ensured balanced bunches with a slow ripening period. This vintage produced classic, age-worthy wines.

WINEMAKING / MATURATION

Fermentation took place at 29°C over 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

Deep ruby red colour with concentrated blackcurrant, cassis and tealeaf aromas. Good body with a combination of power and elegance. Silky sweet tannins lead to a dry finish.