



KANONKOP

WINE ESTATE



PAUL SAUER 2009

WINEMAKER	Abrie Beeslaar
COMPOSITION	69% Cabernet Sauvignon, 19% Merlot, 12% Cabernet Franc
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	21 years on average
IRRIGATION	Combination of dry land and supplemental irrigation
TRELLISING TECHNIQUE	5 wire hedge
YIELD	4,5 tons per hectare
FOOD PAIRING	Steak Meat casseroles Roast leg of lamb Matured cheeses

ALC 14,00% | RS 1,00 g/l | pH 3.61 | TA 6,30 g/l | VA 0,60 g/l

VINTAGE CONDITIONS

A cold winter with sufficient cold units. Moderate temperatures led to a slow ripening period, increasing concentration and producing compact grape bunches. Arguably our best vintage of the previous 15 years.

WINEMAKING / MATURATION

Fermentation took place at 28°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 26 months.

TASTING NOTES

Full-bodied wine with a deep ruby red colour. Complex bouquet of blackcurrant, red berry, mocha and spicy flavours. Big structured wine with refined elegance.