



KANONKOP

WINE ESTATE



PAUL SAUER 2011

WINEMAKER	Abrie Beeslaar
COMPOSITION	70% Cabernet Sauvignon, 18% Cabernet Franc, 12% Merlot
AGING POTENTIAL	20 to 25 years (potentially longer if stored properly)
ORIGIN	Simonsberg, Stellenbosch
SOIL TYPE	Decomposed granite, Hutton and Clovelly soils
AGE OF VINES	23 years on average
IRRIGATION	Combination of dry land and supplemental irrigation
TRELLISING TECHNIQUE	5 wire hedge
YIELD	4 tons per hectare
FOOD PAIRING	Steak Meat casseroles Roast leg of lamb Matured cheeses

ALC 14,50% | RS 2,00 g/l | pH 3.53 | TA 5,90 g/l | VA 0,65 g/l

VINTAGE CONDITIONS

A relatively good winter, although about 50 mm drier than usual. Budburst was earlier and fairly even. Cooler and wetter conditions during the latter half of October and early November negatively affected berry set. At the start of January, a heatwave caused sunburn, and the dry, warm growing and ripening conditions made this one of the driest seasons in many years.

WINEMAKING / MATURATION

Fermentation took place in open concrete fermenters at 29°C, with the cap manually punched down every 2 hours. After 5 days, the juice was drawn off the skins. Following malolactic fermentation, the wine was matured for 24 months in 100% new 225-litre French Nevers oak barrels.

TASTING NOTES

A full bodied wine with a deep ruby red colour. An elegant, classic wine with blackcurrant, red berry and cassis flavours. The palate shows stellar balance between fruit and oak, with a beautifully integrated tannin structure.