



KANONKOP

WINE ESTATE



PAUL SAUER 2012

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	24 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 14,00% | RS 2,40 g/l | pH 3.38 | TA 6,00 g/l | VA 0,54 g/l

VINTAGE CONDITIONS

Cool conditions until January were followed by two consecutive heatwaves. Very little wind and lower rainfall contributed to slow ripening, resulting in a very good vintage.

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

An elegant example of a South African Bordeaux blend. A complex, full bodied red blend, with a deep ruby red colour and notes of blackcurrant, cassis and plum flavours with cedar and cigar box flavours on the finish.