



KANONKOP

WINE ESTATE



PAUL SAUER 2015

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, Hutton and Clovelly soils
AGE OF VINES	27 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 14,47% | RS 2,80 g/l | pH 3.53 | TA 6,30 g/l | VA 0,71 g/l

VINTAGE CONDITIONS

A perfect vintage. The vineyards experienced no moisture stress during the growing season, while December conditions provided just enough strain on the vines to prevent excessive vigour during the final stages of growth. These temperate conditions resulted in even ripening without sudden surges in sugar levels.

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

Complex and perfumed on the nose, with a layered fruit spectrum of cassis, plums and sour cherries which are further complemented by notes of tobacco, cedar wood and cigar box. The full and rich expression of the 2015 vintage, which is expressively fruit forward and opulent, will stand the test of time and be very rewarding to those with some patience.