



KANONKOP

WINE ESTATE



PAUL SAUER 2017

WINEMAKER	Abrie Beeslaar
COMPOSITION	76% Cabernet Sauvignon, 17% Cabernet Franc, 7% 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	29 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 2,70 g/l | pH 3.46 | TA 6,10 g/l | VA 0,55 g/l

VINTAGE CONDITIONS

The preceding winter was the third dry winter in a row, with less rainfall than the previous year and warmer temperatures. A warm spring resulted in early budding. Regular rain showers during flowering and berry set, together with high pest pressure, created challenges. The picking season was very dry with limited irrigation water, although cooler night-time temperatures during February benefited ripening.

WINEMAKING / MATURATION

Fermentation took place in open top concrete fermenters at 29°C. The floating skins were punched down by hand every 2 hours during fermentation. The juice was drawn off the skins after 5 days. After malolactic fermentation the wine was matured for 24 months in 100% new 225-litre French Nevers oak barrels.

TASTING NOTES

Complex and intense aromas of cassis, plums, spiced oak and cigar box. The palate is rich and supple, with seamless fruit and oak integration, delicate tannins and a fine seam of acidity. Layers of plush fruit with tomato cocktail, black and red fruits. A wine of immense purity, depth and freshness.