



KANONKOP

WINE ESTATE



PAUL SAUER 2019

WINEMAKER	Abrie Beeslaar
COMPOSITION	75% Cabernet Sauvignon, 14% Cabernet Franc, 11% 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	31 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 13,02% | RS 3,30 g/l | pH 3.45 | TA 5,80 g/l | VA 0,64 g/l

VINTAGE CONDITIONS

The carry-over effects of the previous three years of drought remained visible despite improved seasonal rainfall. Crop levels were smaller, but of high quality. Although water stress was relatively low, cool conditions contributed to smaller berries, and less irrigation was required during the growing season.

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

The deep ruby colour is complemented by a dense, interwoven complexity of tilled earth, nutmeg, bouquet garni, with classic cedar and red and black fruits. The wine remains classic, refined, with an elegant structure. The tannins are precise, and together with the use of new oak, creates the perfect backdrop to host the complex fruit spectrum. A long and youthful finish.