



KANONKOP

WINE ESTATE



PAUL SAUER 2020

WINEMAKER	Abrie Beeslaar
COMPOSITION	69% Cabernet Sauvignon, 17% Cabernet Franc, 14% 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	32 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 13,50% | RS 3,20 g/l | pH 3.48 | TA 6,30 g/l | VA 0,67 g/l

VINTAGE CONDITIONS

The preceding winter had sufficient rainfall and cold units. Throughout the harvest period, the weather remained favourable, with relatively warm days, no significant heatwaves, and cool night temperatures.

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

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