



KANONKOP

WINE ESTATE



PAUL SAUER 2021

WINEMAKER	Abrie Beeslaar
COMPOSITION	70% Cabernet Sauvignon, 17% Merlot, 13% Cabernet Franc
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	33 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 13,49% | RS 2,80 g/l | pH 3.50 | TA 6,50 g/l | VA 0,64 g/l

VINTAGE CONDITIONS

Warmer periods during the latter part of winter resulted in some uneven budding, flowering, and fruit set. Soil moisture levels remained satisfactory throughout the growing and ripening phases, and very little moisture stress was observed on the vines. The late start to the 2021 harvest was one of the distinguishing features of this vintage. Cooler growing conditions resulted in elegant wines.

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. After malolactic fermentation the wine was matured for 24 months in 100% new 225-litre French Nevers oak barrels.

TASTING NOTES

Deep ruby colour. A classic, perfumed nose packed with cherries, cassis, cedar, cigar box, tea leaves and tomato paste, followed by a palate of cassis, cranberries, savoury plum and sweet vanilla. A complex, multi-layered, refined wine with a beautiful structure, balanced acidity, elegant, fine grained tannins and a long, persistent finish.