



KANONKOP

WINE ESTATE



PAUL SAUER 2022

WINEMAKER	Abrie Beeslaar
COMPOSITION	55% Cabernet Sauvignon, 18% Merlot, 27% Cabernet Franc
AGING POTENTIAL	20 to 25 years (potentially longer if stored properly)
ORIGIN	Simonsberg, Stellenbosch
SOIL TYPE	Decomposed Granite and Hutton clay soils
AGE OF VINES	32 years on average
IRRIGATION	Dry land vineyards
TRELLISING TECHNIQUE	5 wire hedge
YIELD	4 tons per hectare
FOOD PAIRING	Steak Meat casseroles Roast leg of lamb Matured cheeses

ALC 13,5% | RS 2,3 g/l | pH 3,36 | TA 6,1 g/l | VA 0,6 g/l

VINTAGE CONDITIONS

A cold and wet winter was ideal for late but even budding. The wetter and cooler weather persisted through spring, with a slight heat spike towards the end of January. Later veriason and cool growing conditions made 2022 vintage a memorable one with structured, elegant, age worthy wines.

WINEMAKING / MATURATION

Fermented in open top concrete fermenters at 29°C. The floating skins were punched down manually, 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 225L French Nevers oak barrels.

TASTING NOTES

Deep ruby colour. A classic, perfumed nose packed with cherries, cassis, cedar wood, tea leaves and tomato puree. The palate is an explosion of fruit with lovely dark berry, rose petal, toasted oak and hints of plum. A complex multilayered, refined wine with a beautiful structure, balanced acidity with finegrained tannins and a long finish. Bottled elegance.