



KANONKOP

WYNLANDGOED • WINE ESTATE

PAUL SAUER 2004

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** Cabernet Sauvignon 70%, Cabernet Franc 15%, Merlot 15%.
- ORIGIN:** Simonsberg, Stellenbosch
- CLIMATE:** Moderate climatic conditions with a slow ripening period resulting in very balanced and elegant wines.
- AGE OF VINES:** On average 20 years
- SOIL:** Decomposed granite, Hutton and Clovelly soils.
- TRELLIS OF VINES:** 5 Wire hedge
- YIELD:** 5 tons/ha – 3250 lit./ha
- VINIFICATION:** 4.5 days on skins in open fermenters @ 30 °C – cap punched manually every 2nd hour.
- DESCRIPTION:** A structured red wine with deep ruby colours – spicy, nutty, berry and cassis flavours. A very well balanced and elegant wine with a strong classic feel to it. Should improve over the next 10 – 12 years.
- MATURATION:** 24 months in new 225 lit. French Nevers – medium toasted barrels.
- FOOD SUGGESTION:** Any meat dish that is rich in flavour and not too spicy.

CHEMICAL ANALYSIS:

ALCOHOL	FREE SO ₂	TOTAL SO ₂	PH	T/A	R/S	V/A
14%	29	114	3.51	5.7	1.3	0.73

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