



KANONKOP

WYNLANDGOED · WINE ESTATE

PAUL SAUER 2006

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** Cabernet Sauvignon 65%, Cabernet Franc 20%, 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:** 4.7 tons/ha – 3055 lit./ha
- VINIFICATION:** 5 days on skins in open fermenters @ 29 °C – cap punched manually every 2nd hour.
- DESCRIPTION:** Deep, ruby red colour – concentration of black currant, cassis and tealeaf aromas. Good body with combination of power and elegance. Silky sweet tannin that leads to dry finish.
- MATURATION:** 24 months in new 225 lit. French Nevers – medium toasted barrels.
- FOOD SUGGESTION:** Meat dishes
- CHEMICAL ANALYSIS:**

ALCOHOL	FREE SO2	TOTAL SO2	PH	T/A	R/S	V/A
13.5%	39	121	3.66	5.9	1.6	0.77

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