



KANONKOP

WYNLANDGOED · WINE ESTATE

Paul Sauer 2013

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** Cabernet Sauvignon 70%, Cabernet Franc 18%, Merlot 12%.
- ORIGIN:** Simonsberg, Stellenbosch
- CLIMATE:** A very windy season, with rains in February.
- AGE OF VINES:** On average 24 years
- SOIL:** Decomposed granite, Hutton and Clovelly soils.
- TRELLIS OF VINES:** 5 Wire hedge
- YIELD:** 4 tons/ha – 2750 lit./ha
- VINIFICATION:** 5 days on skins in open fermenters @ 29 °C – cap punched manually every 2nd hour.
- TASTING NOTES:** Layers of black fruit, perfume and cedar wood creates complex nose and palate also offering cigar box and vanilla tobacco. This blend offers a more integrated and complex profile than its single Cabernet Sauvignon counterpart. The acid, alcohol and integrated oak provides a balance and assures fantastic ageing potential. With some patience you will be rewarded with a gem.
- MATURATION:** 24 months in new 225L French Nevers oak - medium toasted.
- AGEING POTENTIAL:** If stored correctly, this wine will mature and reward for 20 years from vintage date.
- FOOD SUGGESTION:** Classic meat dishes such as boeuf bourguignon and matured cheese.

CHEMICAL ANALYSIS:

ALCOHOL	FREE SO ₂	TOTAL SO ₂	PH	T/A	R/S	V/A
14.56%	41	120	3.46	6.2	2.7	0.63

wine@kanonkop.co.za
www.kanonkop.co.za