

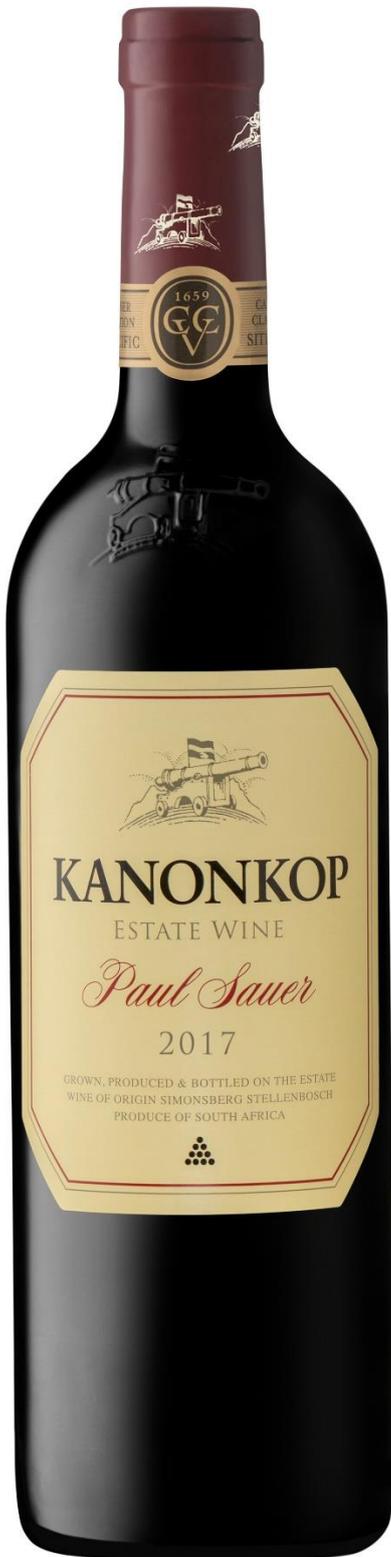


# KANONKOP

WINE ESTATE

## Paul Sauer

### 2017



WINEMAKER	Abrie Beeslaar
COMPOSITION	76% Cabernet Sauvignon, 17% Cabernet Franc, 7% Merlot
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	29 years on average
IRRIGATION	Dry land vineyards and supplemental
SOIL TYPE	Decomposed Granite, Hutton and Clovelly
YIELD	4 tons per hectare
AGEING POTENTIAL	20 to 25 years from vintage
PRODUCTION VOLUME	7000 cases (6 x 750ml)
FOOD PAIRING	All types of steak   Meat casseroles   Beef Bourguignon   Roast leg of lamb   Matured hard cheeses

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### VINTAGE CONDITIONS

The preceding winter was the 3<sup>rd</sup> dry one in a row, with less rain than the previous one and warmer day and night temperatures. A warm spring resulted in early budding. Regular rainshowers during flowering and berry set, with a high presence of pests. The picking season was very dry with limited water for irrigation, but with cooler high-time temperatures during February.

### WINEMAKING / MATURATION

Fermented in open top concrete fermenters at 29<sup>o</sup>C. The floating skins were punched down by hand, 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

Complex and intense aromas of cassis, plums, spiced oak and cigar box on the nose. The palate is rich and supple, with seamless fruit/oak integration, delicate tannins and a fine seam of acidity. Layers of plush fruit explode on the palate with concentrated flavours of tomato cocktail, black and red fruits, and stewed meat. A wine of immense purity, depth and freshness.

ALC 14.00% | RS 2.7 g/l | TA 6.1 g/l | pH 3.46 | FREE SO<sub>2</sub> 24 mg/l | TOTAL SO<sub>2</sub> 85 mg/l | VA 0.55 g/l