



# KANONKOP

WINE ESTATE

## Paul Sauer

### 2018



WINEMAKER	Abrie Beeslaar
COMPOSITION	70% Cabernet Sauvignon, 15% Cabernet Franc, 15% Merlot
ORIGIN	Simonsberg, Stellenbosch
AGE OF VINES	30 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   Roast leg of lamb   Matured cheeses

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### VINTAGE CONDITIONS

Winter rainfall was higher than the previous two winters. Irregular temperatures from winter until the flowering period, together with cool growing conditions, led to great variations in the vineyards. The cool weather and regular rain showers led to less water stress for the vines during ripening. Harvest time was characterised by regular rain showers.

### WINEMAKING / MATURATION

Fermented in open top concrete fermenters at 29°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

The saturated ruby colour is complimented by an array of scents typically associated with Paul Sauer – fresh herbs, tilled earth, pencil shavings, spice, red- and black fruits. While being heady and perfumed, the wine remains classic and refined, with an utterly elegant structure. The tannins are precise, and together with the clever use of new oak, creates the perfect backdrop to host the complex fruit spectrum. The finish is sappy and spicy, with layered notes of red fruits and cured meats on the long, youthful finish.

ALC 13.91% | RS 2.4 g/l | TA 6.2 g/l | pH 3.55 | FREE SO<sub>2</sub> 28 mg/l | TOTAL SO<sub>2</sub> 90 mg/l | VA 0.63 g/l