KANONKOP
WINE ESTATE



PAUL SAUER 2007

WINEMAKER	Abrie Beeslaar
COMPOSITION	68% Cabernet Sauvignon, 17% Cabernet Franc, 15% Merlot
AGING POTENTIAL	20 to 25 years (potentially longer if stored properly)
ORIGIN	Simonsberg, Stellenbosch
SOIL TYPE	Decomposed Granite and Hutton clay soils
AGE OF VINES	20 years on average
IRRIGATION	Combination of dry land and supplemental irrigation
TRELLISING TECHNIQUE	5 wire hedge
YIELD	4,8 tons per hectare
FOOD PAIRING	Steak | Meat casseroles | Roast leg of lamb | Matured cheeses

ALC 14,00% | RS 1,80 g/l | pH 3.83 | TA 5,40 g/l | VA 0,51 g/l

VINTAGE CONDITIONS

The preceding winter in 2006 was very wet and cold. Cooler-than-normal weather during the growing season resulted in slow, gradual ripening and a slightly delayed harvest. An excellent vintage that produced wines with exceptional ageability.

WINEMAKING / MATURATION

Fermentation took place at 29°C over 5,5 days in open concrete fermenters. The cap was punched down manually every two hours. After malolactic fermentation, the wines were matured in 225-litre French Nevers oak barrels for 24 months.

TASTING NOTES

Complex and full-bodied with deep ruby red colour. Elegant tannins with classic Paul Sauer profile of blackcurrants, red fruits, spice and tilled earth. Poised and balanced with a savoury finish.

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