KANONKOP
WINE ESTATE



PAUL SAUER 2016

WINEMAKER	Abrie Beeslaar
COMPOSITION	62% Cabernet Sauvignon, 25% Merlot, 13% Cabernet Franc
AGING POTENTIAL	20 to 25 years (potentially longer if stored properly)
ORIGIN	Simonsberg, Stellenbosch
SOIL TYPE	Decomposed granite, Hutton and Clovelly soils
AGE OF VINES	28 years on average
IRRIGATION	Combination of dry land and supplemental irrigation
TRELLISING TECHNIQUE	5 wire hedge
YIELD	4 tons per hectare
FOOD PAIRING	Steak | Meat casseroles | Roast leg of lamb | Matured cheeses

ALC 13,84% | RS 3,00 g/l | pH 3.44 | TA 5,90 g/l | VA 0,62 g/l

VINTAGE CONDITIONS

Cold weather arrived late, with below-average rainfall resulting in low soil moisture and dam levels. The budburst period was very dry, placing strain on the vines and reducing the number of berries per bunch, as well as the overall crop size. Harvest conditions were very warm and dry, with minimal wind damage and disease pressure.

WINEMAKING / MATURATION

Fermentation took place in open concrete fermenters at 29°C, with the cap manually punched down every 2 hours. After 5 days, the juice was drawn off the skins. Following malolactic fermentation, the wine was matured for 24 months in 100% new 225-litre French Nevers oak barrels.

TASTING NOTES

Complex and layered aromas of cassis, plums and sweet spice are further complemented by notes of tobacco, cedar wood and cigar box on the nose. The palate has a plush, juicy red and black fruit core with seamless, integrated tannins and a fine seam of acidity. Pin-point balance between the new oak and fruit results in a wine with grace and elegance. Beautiful savoury notes on the finish.

R44, Stellenbosch | P.O. Box 19, Elsenburg, 7607 | T: +27 (0)21 884 4656
www.kanonkop.co.za | wine@kanonkop.co.za