KANONKOP
WINE ESTATE



PAUL SAUER 2023

WINEMAKER	Abrie Beeslaar
COMPOSITION	62% Cabernet Sauvignon, 23% 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	33 years on average
IRRIGATION	Dry land vineyards
TRELLISING TECHNIQUE	5 wire hedge
YIELD	5,3 tons per hectare
FOOD PAIRING	Steak | Meat casseroles | Roast leg of lamb | Matured cheeses

ALC 13,0% | RS 3,2 g/l | pH 3,41 | TA 6,2 g/l | VA 0,53 g/l

VINTAGE CONDITIONS

The 2023 vintage followed a late, relatively dry winter with good June rainfall. Cold spells and a dry spring encouraged even budding, with minimal disease pressure. A very wet December produced larger berries, resulting in softer tannins. Harvest commenced as usual in early February.

WINEMAKING / MATURATION

Fermented in open concrete fermenters at 29°C. The floating skins were punched down manually 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

Deep ruby red colour. A classic, perfumed nose packed with youthful red berries, blackcurrant and vibrant cherry, layered with pencil shavings, fresh cedar wood and delicate floral notes. As the wine opens, subtle toastiness emerges alongside an intriguing, wild, fynbos character and notes of lavender and saltbush. The palate is refined with linear tannins providing structure and balance. A complex, multi-layered wine with a beautiful structure, balanced acidity, and a long, fresh finish.

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