



KANONKOP

WYNLANDGOED · WINE ESTATE



Paul Sauer 2017

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** 76% Cabernet Sauvignon, 17% Cabernet Franc, 7% Merlot
- ORIGIN:** Simonsberg, Stellenbosch
- CLIMATE:** A very dry and hot growing season which resulted in lower yields
- AGE OF VINES:** 29 years on average
- IRRIGATION:** Combination of dry land vineyards and supplemental irrigation
- SOIL:** Decomposed granite, Hutton and Clovelly soils
- YIELD:** 4 tons/ha – 2750 litres/ha
- VINIFICATION:** 5 days on skins in open fermenters @ 29 °C. The cap was punched down manually every 2 hours.
- MATURATION:** 24 months in 225L French Nevers oak – 100% new barrels.
- TASTING NOTES:** Complex, layered 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 and layers of plush fruit explodes in the mouth with concentrated flavours of tomato cocktail, black and red fruits, and stewed meat. A wine of immense purity, depth and freshness that characterises the stellar 2017 vintage. A subtle note of mint on the finish completes a wine filled with detail.
- FOOD PAIRING:** A great accompaniment to meat casseroles, steak, roasts and a selection of well-matured cheeses.
- AGEING POTENTIAL:** If stored correctly, this wine will mature gracefully for 20 – 25 years.

CHEMICAL ANALYSES:

ALCOHOL	FREESO2	TOTALSO2	PH	T/A	R/S	V/A
14.00%	24	85	3.46	6.1	2.7	0.55

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