



KANONKOP

WYNLANDGOED • WINE ESTATE

PAUL SAUER 2015

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** Cabernet Sauvignon 70%, Cabernet Franc 15%, Merlot 15%.
- CLIMATE:** A warm dry winter, with hot days during picking.
- AGE OF VINES:** On average 27 years
- SOIL:** Decomposed granite, Hutton and Clovelly soils.
- TRELLIS OF VINES:** 5 Wire hedge
- YIELD:** 4 tons/ha – 2750 lit./ha
- VINIFICATION:** 5 days on skins in open fermenters @ 29 °C – cap punched manually every 2nd hour.
- PRODUCT DESCRIPTION:** A complex perfume of plush black fruit, including cassis, black plum and sour cherries; complimented with layers of tobacco, cedar wood and cigar box undertones. The full rich expression of the 2015 vintage, which is expressively fruit forward and opulent, will stand the test of time, and be very rewarding to those with some patience.
- MATURATION:** 24 months in new 225 lit. French Nevers – medium toasted.
- FOOD SUGGESTION:** Classic meat dishes

CHEMICAL ANALYSIS:

ALCOHOL	FREESO2	TOTALSO2	PH	T/A	R/S	V/A
14.47%	26	83	3.53	6.3	2.8	0.71

wine@kanonkop.co.za
www.kanonkop.co.za