



## PAUL SAUER 2011

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** Cabernet Sauvignon 70%, Cabernet Franc 18%, Merlot 12%.
- CLIMATE:** Cold and long winter with good rainfall. Great ripening conditions.
- AGE OF VINES:** On average 24 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:** Full bodied, deep ruby red colour. An elegant classic style wine with black currant, red berry and cassis flavours.
- MATURATION:** 24 months in new 225 lit. French Nevers – medium toasted.
- FOOD SUGGESTION:** Meat dishes
- CHEMICAL ANALYSIS:**

ALCOHOL	FREESO2	TOTALSO2	PH	T/A	R/S	V/A
14.5%	48	104	3.53	5.9	2.0	0.65

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