



## PAUL SAUER 2014

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** Cabernet Sauvignon 74%, Cabernet Franc 9%, Merlot 17%.
- CLIMATE:** A very windy season, with rains in February.
- AGE OF VINES:** On average 25 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 black fruit, cassis, tobacco and dark chocolate with cedar wood and cigar box undertones. The softer integrated 2014 vintage offers a greater finesse and elegance when compared to previous vintages.
- 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
14.27%	46	126	3.43	6.4	3.1	0.65

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