

FACT SHEET



KANONKOP
WYNLANDGOED · WINE ESTATE



PAUL SAUER 2012

ORIGIN: Simonsberg, Stellenbosch

WINEMAKER: Abrie Beeslaar

VARIETALS: Cabernet Sauvignon 70%, Cabernet Franc 18%, Merlot 12%.

CLIMATE: Long cold and wet winter with a slow steady ripening period.

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: An elegant example of a South African Bordeaux blend. A complex, full-bodied red blend, with a deep ruby red colour and notes of blackcurrant, cassis and plum flavours with cedar and cigar box flavours on the finish.

MATURATION: 24 months in new 225 lit. French Nevers – medium toasted.

FOOD SUGGESTION: Classic dishes such as boeuf bourguignon and mature cheese.

AGING POTENTIAL: Made to enjoy from mid-2016 until 2026, or longer if stored in ideal conditions.

CHEMICAL ANALYSIS:

ALCOHOL	FREESO ₂	TOTALSO ₂	PH	T/A	R/S	V/A
14	42	115	3.38	6	2.4	0.54