



KANONKOP

WINE ESTATE

Paul Sauer

2019



WINEMAKER

Abrie Beeslaar

COMPOSITION

75% Cabernet Sauvignon, 14% Cabernet Franc, 11% Merlot

ORIGIN

Simonsberg, Stellenbosch

AGE OF VINES

30 years on average

IRRIGATION

Dry land vineyards and supplemental

SOIL TYPE

Decomposed Granite, Hutton and Clovelly

YIELD

4 tons per hectare

AGEING POTENTIAL

20 to 25 years from vintage

PRODUCTION VOLUME

7000 cases (6 x 750ml)

FOOD PAIRING

All types of steak | Meat casseroles |
Roast leg of lamb | Matured cheeses

VINTAGE CONDITIONS

The carry-over effect of the previous three year's drought is still visible in this vintage, despite the higher rainfall during the season. The resulting crop was smaller, but of high quality. Despite the relative low water stress, the cool weather contributed to smaller berries and less irrigation was needed this growing season

WINEMAKING / MATURATION

Fermented in open top concrete fermenters at 29°C. The floating skins were punched down by hand, every 2 hours during fermentation. The juice was drawn off the skins after 5 days. After malolactic fermentation the wine was matured for 24 months in 100% new 225L French Nevers oak barrels.

TASTING NOTES

The saturated ruby colour is complemented by a dense and interwoven complexity of tilled earth, nutmeg, bouquet garni, with classic cedar and red-and black fruits. The wine remains classic, refined, with an elegant structure. The tannins are precise, and together with the clever use of new oak, creates the perfect backdrop to host the complex fruit spectrum. A long, and youthful finish.

ALC 13.02% | RS 3.3g/l | TA 5.8 g/l | pH 3.45 | FREE SO₂ 26 mg/l | TOTAL SO₂ 110 mg/l | VA 0.64 g/l

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