



Paul Sauer 2016

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** 70% Cabernet Sauvignon, 15% Cabernet Franc, 15% Merlot
- ORIGIN:** Simonsberg, Stellenbosch
- CLIMATE:** A warm dry winter with hot days during the picking season
- AGE OF VINES:** 28 years on average
- IRRIGATION:** Combination of dry land vineyards and supplemental irrigation
- SOIL:** Decomposed granite, Hutton and Clovelly soils
- YIELD:** 4 tons/ha – 2750 litres/ha
- VINIFICATION:** 5 days on skins in open fermenters @ 29 °C. The cap was punched down manually every 2 hours.
- MATURATION:** 24 months in 225L French Nevers oak – 100% new barrels.
- TASTING NOTES:** Complex and layered aromas of cassis, plums and sweet spice are further complimented by notes of tobacco, cedar wood and cigar box on the nose. The palate has a plush, juicy red and black fruit core with seamless, integrated tannins and a fine seam of acidity. Pin-point balance between the new oak and fruit results in a wine with grace and elegance. Beautiful savoury notes on the finish.
- FOOD PAIRING:** A great accompaniment to meat casseroles, steak, roasts and a selection of well-matured cheeses.
- AGEING POTENTIAL:** If stored correctly, this wine will mature gracefully for 20 – 25 years.

CHEMICAL ANALYSES:

ALCOHOL	FREESO2	TOTALSO2	PH	T/A	R/S	V/A
13.84%	35	105	3.44	5.9	3.0	0.62

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Safra 2016. Vinícola Kanonkop em 07/10/2019. Stellenbosch/ZA.