



Paul Sauer, grandfather of current Kanonkop owners, politician and an early spokesman and figurehead of the South African wine industry.

TASTING NOTE

55% Cabernet Sauvignon, 27% Cabernet Franc, 18% Merlot. Deep ruby colour. A classic, perfumed nose packed with cherries, cassis, cedar wood, tea leaves and tomato puree. The palate is an explosion of fruit with lovely dark berry, rose petal, toasted oak and hints of plum. A complex multi-layered, refined wine with a beautiful structure, balanced acidity with fine-grained tannins and a long finish. Bottled elegance.

VINTAGE CONDITIONS

A cold and wet winter was ideal for late but even budding. The wetter and cooler weather persisted through spring, with a slight heat spike towards the end of January. Later veriason and cool growing conditions made 2022 vintage a memorable one with structured, elegant, age worthy wines

VINIFICATION DETAILS

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.3
pH	Acidity
3.36	6.1

AWARDS

Tim Atkin MW: 95 pts

Vinous: 94 pts

Wine Advocate: 94 pts

Platter: 93 pts

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Abrie Beeslaar



Fining Agent

None



Closure

Cork



Region

Stellenbosch



Vegan

Yes