



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

TASTING NOTE

The saturated ruby colour is complemented by an array of scents typically associated with Paul Sauer – fresh herbs, tilled earth, pencil shavings, spice, red and black fruits. While being heady and perfumed, the wine remains classic and refined, with an utterly 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. The finish is sappy and spicy, with layered notes of red fruits and cured meats on the long, youthful finish.

VINTAGE CONDITIONS

Winter rainfall was higher than the previous two winters. Irregular temperatures from winter until the flowering period, together with cool growing conditions, led to great variations in the vineyards. The cool weather and regular rain showers led to less water stress for the vines during ripening. Harvest time was characterised by regular rain showers.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.9	2.4
pH	Acidity
3.55	6.2

VINIFICATION DETAILS

Fermentation took place in open fermentors at 29°C, with 5 days on skins and the cap punched down manually every 2 hours. Post fermentation, the wine spent 24 months in new 225L French Nevers barrels.

AWARDS

Tim Atkin MW: 96 pts

GREEN CREDENTIALS

Accredited Integrated Production of Wine (IPW) estate.

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Red Blend	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Abrie Beeslaar		Cork	Stellenbosch	Yes