



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

TASTING NOTE

Complex, layered and intense aromas of cassis, plums, spiced oak and cigar box on the nose. The palate is rich and supple, with seamless fruit/oak integration, delicate tannins and a fine seam of acidity. Layers and layers of plush fruit explode in the mouth with concentrated flavours of tomato cocktail, black and red fruits, and stewed meat. A wine of immense purity, depth and freshness that characterises the stellar 2017 vintage. A subtle note of mint on the finish completes a wine filled with detail.

VINTAGE CONDITIONS

A very dry and hot growing season which resulted in lower yields.

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 medium-toasted 225L French Nevers barrels.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.7
pH	Acidity
3.46	6.1

AWARDS

Platter: 5*

Tim Atkin MW: 98 pts

GREEN CREDENTIALS

Accredited Integrated Production of Wine (IPW) estate.

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Abrie Beeslaar



Fining Agent



Closure

Cork



Region

Stellenbosch



Vegan

Yes