



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

TASTING NOTE

A complex perfume of plush black fruit, including cassis, black plum and sour cherries is complemented by layers of tobacco, cedar wood and cigar box undertones. The full rich expression of the 2015 vintage, which is expressively fruit forward and opulent, will stand the test of time, and be very rewarding to those with patience. A blend of Cabernet Sauvignon 70%, Cabernet Franc 15% and Merlot 15%.

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.

AWARDS

Tim Atkin MW: 100 pts

Platter: 5*

Greg Sherwood MW: 98+ pts

JamesSuckling.com: 94 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.8
pH	Acidity
3.53	6.3

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