

KANONKOP



Paul Sauer 2004

VITICULTURAL PRACTICES

Varietals:	70% Cabernet Sauvignon, 15% Merlot, 15% Cabernet Franc
Appellation:	Simonsberg - Stellenbosch
Soil Type:	Decomposed granite (Hutton)
Age of Vines:	Average 26 years
Trellising:	5 wire hedge
Yield:	5 tons/ha
Irrigation:	Supplementary
Grape Sugar:	24° B
Acidity:	7 g/l
pH at Harvest:	3.4

WINEMAKING PRACTICES

Fermentation Temperature: 30°C

Method:

The grapes were fermented in open-top concrete vats over a period of 4½ days, with regular manual punch downs of the cap every two hours. The wine was then run to new 225 liter French oak barrels for malolactic fermentation and aging. It was aged in barrel for 24 months and was bottled without fining or filtration.

Wood aging: 24 months in new 225 liter French Nevers oak barrels.

TECHNICAL DETAILS

RS: 1.3 g/l	pH: 3.51
TA: 5.7 g/l	Alcohol: 14%

Maturation potential: 10+ years with proper storage

TASTING NOTES

This elegant Bordeaux blend is a true South African classic. It displays intense aromas and flavors of cassis, blackberry, licorice, and leather. Intriguing notes of violets, underbrush, and smoky tar carry through on the long, silky finish. A firm tannic structure will allow this full-bodied wine to age gracefully for up to 15 years, gaining in complexity.

RATINGS

92 points *Wine Enthusiast*

