

## Kanonkop CWG Paul Sauer 2008

Full bodied, deep ruby red colour. A combination of the varietals gives you more than the sum of the parts. Very complex bouquet with blackcurrant, red berry, mocha and spicy flavours.

Meat dishes.

**variety :** Cabernet Sauvignon | 69% Cabernet Sauvignon, 22% Cabernet Franc, 9% Merlot

**winery :** Kanonkop Wine Estate

**winemaker :** Abrie Beeslaar

**wine of origin :**

**analysis :** alc : 13.7 % vol   rs : 1.7 g/l   pH : 3.43   ta : 6.04 g/l   va : 0.56 g/l   so2 : 108 mg/l   fso2 : 40 mg/l

**type :** Red   **body :** Full

**pack :** Bottle   **size :** 0   **closure :** Cork

**in the vineyard :** Climate: Wet winter (2007) with a cool ripening period. A couple of warmer days just before harvesting added some structure to this wine.

Age of Vines: On average 24 years.

Soil: Decomposed granite, Hutton and Clovelly soils.

Trellis of Vines: 5 Wire hedge

Yield: 5 tons/ha - 3120 litre/ha

**in the cellar :** 6 days on skins in open fermenters at 29 °C - cap punched manually every 2nd hour.

Oaking: 24 months in new 225 litre French Nevers - medium toasted.

