

Kanonkop 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 : _

wine of origin : Simonsberg, Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 1.4 g/l **pH** : 3.61 **ta** : 6.3 g/l **va** : 0.56 g/l **so2** : 108 mg/l **fso2** : 40 mg/l

type : Red **style** : Dry **body** : Full

pack : Bottle **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 lit./ha

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

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

