

## Kanonkop Paul Sauer 2011

Full bodied, deep ruby red colour. An elegant classic style wine with blackcurrant, red berry and cassis flavours.

Meat dishes

**variety** : Cabernet Sauvignon | 70% Cabernet Sauvignon, 18% Cabernet Franc, 12% Merlot

**winery** : Kanonkop Wine Estate

**winemaker** : Abrie Beeslaar

**wine of origin** : Simonsberg-Stellenbosch

**analysis** : **alc** : 14.5 % vol **rs** : 2.0 g/l **pH** : 3.53 **ta** : 5.9 g/l **va** : 0.65 g/l **so2** : 104 mg/l **fso2** : 48 mg/l

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

**pack** : Bottle **size** : 750ml **closure** : Cork

**in the vineyard** : Climate: Cold and long winter with good rainfall.

Age of vines: On average 24 years.

Soil: Decomposed granite, Hutton and Clovelly soils.

Trellis of vines: 5 Wire hedge

Yield: 4 tons/ha - 2750 lit/ha

**in the cellar** : Vinification: 5 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.

