

## Kanonkop Paul Sauer 2019

The saturated ruby colour is complemented by a dense and interwoven complexity of, tilled earth, nutmeg, bouquet garnie, with classic cedar and red- and black fruits. The wine remains classic, refined, with an elegant structure. The tannins are precise, and together with the clever use of new oak, creates the perfect backdrop to host the complex fruit spectrum. A long, and youthful finish.

All types of steak | Meat casseroles | Roast leg of lamb | Matured cheeses

**variety** : Cabernet Sauvignon | 75% Cabernet Sauvignon, 14% Cabernet Franc, 11% Merlot

**winery** : Kanonkop Wine Estate

**winemaker** : Abrie Beeslaar

**wine of origin** : Simonsberg-Stellenbosch

**analysis** : **alc** : 13.02 % vol **rs** : 3.3 g/l **pH** : 3.45 **ta** : 5.8 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

**ageing** : 20 to 25 years from vintage

**in the vineyard** : Age of vines: 30 years ib average

**in the cellar** : Fermented in open top concrete fermenters at 29°C. The floating skins were punched down by hand, every 2 hours during fermentation. The juice was drawn off the skins after 5 days. After malolactic fermentation the wine was matured for 24 months in 100% new 225L French Nevers oak barrels.

Production volume: 7000 cases (6 x 750ml)

