



KANONKOP

WYNLANDGOED • WINE ESTATE



PAUL SAUER - 2004

Varieties:	70 % Cabernet Sauvignon, 15 % Merlot and 15 % Cabernet Franc.
Origin:	Simonsberg, Stellenbosch
Climate:	Moderate climatic conditions with a slow ripening period resulting in very balanced and elegant wines.
Age of Vines:	On average 26 years
Trellis:	5 Wire Hedge
Irrigation:	Supplementary
Soil:	Hutton, Decomposed Granite with a high clay
Yield:	5 tons/ha – 3 250 lit/ha
Vinification:	4½ Days on the skins in open fermenters at 30 °C. Cap punched manually every 2 hours.
Maturation:	Matured for 24 months in new 225 lit. French Nevers barrels.
Description:	A structured red wine with deep ruby colours – spicy, nutty, berry and cassis flavours. A very well balanced and elegant wine with a strong classic feel to it. Should improve over the next 10 – 12 years.
Food Suggestion:	Meat dishes

Chemical Analysis:

Alcohol:	Free SO ₂ :	Total SO ₂ :	PH:	T/A:	R/S:	V/A:
14	29	114	3.51	5.7	1.3	0.73