



# Kanonkop

*The Kanonkop Paul Sauer is a powerful and elegant Bordeaux-style blend from South Africa, recognized for its precision, depth, and long ageing potential.*



**KANONKOP**  
WINE ESTATE



## Paul Sauer 2020

Stellenbosch, South Africa

### Region and Vineyards

The **Stellenbosch** region, specifically the **Simonsberg** sub-region, is the heart of South Africa's premium wine production. Located just outside Cape Town, Stellenbosch enjoys a **Mediterranean climate** characterized by warm days and cool nights, which are essential for slow and even grape ripening. This region's proximity to both mountain ranges and the Atlantic Ocean results in a unique microclimate that significantly influences the quality of the fruit.

The vineyards at Kanonkop lie on the lower slopes of the **Simonsberg Mountain**, which is known for its **decomposed granite soils**. These soils provide excellent drainage while also allowing the vine roots to dig deep, producing small but intensely flavored berries. The **dry-farmed vines**, which average 30 years of age, yield **around 4 tons per hectare**, focusing on quality over quantity. This low yield, combined with careful vineyard management, ensures that only the finest grapes are used in the production of **Paul Sauer**.

### Winemaking

**Kanonkop Paul Sauer** is crafted from a blend of **69% Cabernet Sauvignon**, **17% Cabernet Franc**, and **14% Merlot**, a composition that mirrors the finest traditions of Bordeaux. The grapes are fermented in **open-top concrete fermenters** at **29°C**, with manual punch-downs performed every two hours. This labor-intensive process ensures gentle extraction of color, flavor, and tannins, contributing to the wine's richness and structure.

After fermentation, the wine is separated from the skins and undergoes **malolactic fermentation**. It is then aged for **24 months in 100% new French Nevers oak barrels**, a choice that imparts subtle nuances of cedar, spice, and vanilla while maintaining the wine's fruit-driven character. With a **production volume of only 6,700 cases**, **Kanonkop Paul Sauer** is both a collector's item and a superb example of the estate's winemaking prowess.

Alcohol :0,00 %

Composition: 69% Cabernet  
Sauvignon, 17% Cabernet Franc,  
14% Merlot



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## Tasting Notes

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- **Color:** A saturated, deep ruby red, promising richness and intensity.
- **Aroma:** Layers of **tilled earth, herbal notes (bouquet garni)**, and vibrant **red and black currants** emerge from the glass, accented by hints of cedar and oak spice.
- **Palate:** On the palate, the wine is refined yet powerful, with **elegant tannins** supporting a core of dark fruit. The judicious use of new oak enhances the wine's structure without overwhelming the complex fruit flavors. The finish is long, youthful, and poised, indicating exceptional ageing potential.

## Did you know?

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The **Kanonkop Estate** has a rich history, with its roots stretching back over a century. The wine is named after **Paul Sauer**, a key figure in both the estate's and South Africa's political history. **Paul Sauer** served as a member of Parliament and was highly influential in promoting agriculture and viticulture in the country. His legacy lives on in this wine, which has become a symbol of Stellenbosch's winemaking excellence. The name **Kanonkop** itself refers to a hill (kop) where a cannon (kanon) was historically fired to signal the arrival of ships in **Table Bay**, connecting the estate to the early history of Cape Town.

## Wine Pairing Ideas

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- **Grilled Ribeye Steak:** The robust tannins and dark fruit notes of the wine are a perfect match for the richness of a well-marbled steak, while the oak influence echoes the smoky, charred flavors from the grill.
- **Beef Bourguignon:** The wine's earthy complexity complements the savory depth of this classic French stew, while its bright fruit lifts the richness of the dish.
- **Roast Leg of Lamb:** The wine's tannins cut through the fat of the lamb, while its herbal and cedar notes echo the flavors of garlic and rosemary traditionally used in the preparation.
- **Aged Gouda:** The nutty, caramelized flavors of a well-aged Gouda pair beautifully with the wine's ripe fruit and subtle oak, creating a perfect balance of richness and acidity.

### Robert Parker (RP) : **95 Points** (2020)

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*Clocking in with 69% Cabernet Sauvignon and splashes of Merlot and Cabernet Franc, the 2020 Paul Sauer begins with aromas of dusty red fruit, blackberry compote, cedar and juicy tobacco with plenty of attractive oak. Medium-bodied and with 13.5% alcohol, the palate is firm, fresh and layered with turned earth, pencil lead and oak spices before displaying a balanced structure with firm gripping tannins that will need another year or two in the bottle to settle. Just over 40,000 bottles were produced after the wine rested in 100% new French oak for about two years.*





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**Wine Enthusiast (WE) : 93 Points (2019)**

*An aromatic nose introduces aromas of cherry, grenadine, raspberry and vanilla bean. This wine has a good amount of berries mixed with light notes of nutmeg. It's well structured, with high acidity and firm tannins suggesting good aging potential. The fresh texture balances barrel-driven flavors in the persistent finish.*



**Vinous (Antonio Galloni) (VN) : 96 Points (2018)**

*The 2018 Paul Sauer is backward, almost surly on the nose and needs a few minutes to really find its voice, offering blackberry, raspberry coulis, aniseed and light floral scents. The oak is very well integrated here. The harmonious palate is medium-bodied with supple tannins, and one of the most sensual I can recall in recent years. Suave and sophisticated, this is Cape wine from the top drawer.*



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