



KANONKOP

WINE ESTATE



WHERE THE BIG GUNS ROAR



Paul Krige

Johann Krige

INTRODUCTION

Kanonkop Estate has been described by those in the know as being the South African equivalent of a Premier Cru or First Growth. International awards accumulated over more than a decade have gone a long way to substantiate these claims. Kanonkop is a fourth generation family estate, which was originally purchased by JW Sauer, a cabinet minister in the parliament of the Union of South Africa. His son, Paul Oliver Sauer, also a cabinet minister, took over the reins from his father and in 1968 was joined by Springbok rugby great, Jan 'Boland' Coetzee. Mary Sauer, daughter of Paul Sauer, inherited the estate. She married Jannie Krige, a rugby administrator at the University of Stellenbosch, who took early retirement and together with Coetzee made this first estate bottled wines in 1973. Beyers Truter joined the the estate in 1980, with the departure of Coetzee, and together with Johann and Paul, continued the traditions developed on this highly prized estate. The cellar is currently lead by Abrie Beeslaar, who joined the team in 2002, and took over the reins from Beyers Truter in 2003.



TASTING CENTRE & GALLERY



Abrie Beeslaar

NAME & LOCATION

The name Kanonkop is derived from a kopje (hillock), from which a cannon was fired in the 17th century, to alert farmers in outlying areas that sailing ships plying the waters between Europe and the Far East had entered Table Bay for a stopover at Cape Town. They would then load their wagons, span their oxen and set off to Cape Town to barter their produce, mainly fresh fruit and vegetables. Kanonkop Estate is situated on the lower slopes of the Simonsberg Mountain in the Stellenbosch region of the Cape. It is between Stellenbosch and Paarl on the R44 and falls in the wine of origin region Simonsberg - Stellenbosch, more commonly known as the 'red wine bowl' of South Africa. It has earned a reputation both at home and abroad as an area producing the best red wines in the country. The estate is situated on 125 hectares, of which 100 are planted to vine. Besides the solid foundation on which the estate's winemaking principles are based, it is also blessed with ideal soils, cool sea breezes and long summer days, creating the perfect climate for growing grapes.



SOILS

The soils are predominantly red decomposed granite and Hutton, with a high clay content, both of which have a very good water retention capacity. A small portion of about 7% of the total area under vine is planted in Pinedene type soils, which become very wet in winter, but dry out in summer, necessitating supplementary irrigation.



TERRAIN

The vineyards on Kanonkop range between 60 – 120 metres above sea level, with a variety of slopes, the majority of which face South West, considered the most favourable aspect for vines in the Cape.



CLIMATE

The estate has an ideal micro-climate for red wine production, with cooling breezes from the False Bay coast in the late afternoons during summer, significantly moderating warm inland temperatures. Being a Mediterranean climate, the majority of the 680mm of rainfall is in winter.



To ensure Kanonkop remains at the forefront of technology, the production cellar has been upgraded, the number of small barrels increased significantly to extend wood maturation potential and the laboratory refurbished and updated with state of the art equipment including heating and cooling systems. New hand-sorting and mechanical tables have been incorporated into the grape reception area to ensure only the best grapes are used.



WINEMAKING AT KANONKOP

Kanonkop follows the age-old tradition of being made in open concrete fermenters, but with a slight difference in that the tanks are wide and shallow. The cap is punched by hand every two hours during which the temperature on the skins is fixed between 28°C and 30°C, when most of the colour, good tannins and flavours are extracted. Time on the skins is between 3 and 5 days and the time and temperature that is maintained, depends on the climate in a specific year. After fermentation and extraction the skins are removed and malolactic fermentation follows in concrete and stainless steel tanks, as well as new 225 Nevers oak barrels. Mainly French Nevers are used for maturation, with the exception of a few experimental barrels each year. During the maturation period, the wines are carefully monitored and if required they are racked before bottling. All cellaring, bottling and labelling are done on Kanonkop.



VITI- AND VINICULTURE

Kanonkop's production is centred around two grape varieties - Pinotage and Cabernet Sauvignon. The Pinotage vines have been retained as bush vines to provide optimum sunlight, which allows for maximum ripeness and to assist with regulating the crop. These vines were some of the first commercially planted Pinotage to be established at the Cape and most are over 63 years old. The Cabernet Sauvignon is a shy bearer and has been trellised into a five-strand hedge, as have the Merlot and Cabernet Franc.

OPTIMUM RIPENESS Optimum ripeness plays a major role in producing good red wine and on the Estate careful monitoring is done to ensure that the grapes are picked to perfection, using analytical testing as well as visual inspection and tasting of the berries in the vineyard.

WINE VARIETIES Kanonkop is renowned for its red wines, with Pinotage and Cabernet Sauvignon as the focus grape varieties. Pinotage accounts for 50% of all plantings, Cabernet Sauvignon 35%, Merlot 7.5% and the rest Cabernet Franc and Petit Verdot.



THE PEOPLE



The people of Kanonkop make it what it is. They are not just workers or employees – they are the Estate. For the majority of the 54 men and women employed on the Estate, Kanonkop is also home. It is home to this community, with all amenities such as modern housing, a day-care centre for young children and sporting facilities for cricket, soccer, netball and jukskei provided.

At the helm is Johann Krige, who graduated from Stellenbosch University with a BA LLB and MBA. He spent a brief spell in the legal profession, then another at KWV as an export marketing manager, before joining the team in 1990. The hands-on man on the estate is Paul Krige, who after spending a short spell at Elsenburg Agricultural College down the road from Kanonkop, took on quality control.





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KANONKOP BLACK LABEL PINOTAGE



BLACK LABEL PINOTAGE



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WINEMAKER	Abrie Beeslaar
VARIETALS	100% Pinotage
ORIGIN	Simonsberg - Stellenbosch
AGE OF THE VINES	Old bush vines planted in 1953
IRRIGATION	None - dry land
SOIL	Decomposed granite and Hutton soils
YIELD	2.8 Tons/ha
VINIFICATION	Fermentation took place in open concrete fermenters. The cap was punched manually every 2 hours and the juice was drawn off the skins after 3.5 days.
PRODUCT DESCRIPTION	A Pinotage with pronounced fruit and vanilla, but still leaning to a Pinot Noir style. A big, structured wine with velvety tannins that fills your whole mouth. This wine offers a lingering finish and complex layers, keeping you guessing on what will follow.
MATURATION	Matured for 18 months in 100% new 225 litre French Nevers barrels, primarily Vicard.
FOOD SUGGESTION	Red meat or spicy Asian style dishes
PRODUCTION	3 500 bottles
AGEING POTENTIAL	Ideal ageing is 15 - 20 years from vintage, but can cellar longer.



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KANONKOP
ESTATE WINE

Paul Sauer

1999

GROWN, MADE & BOTTLED ON THE ESTATE
WINE OF ORIGIN SIMONSBURG STELLENBOSCH
PRODUCE OF SOUTH AFRICA



KANONKOP PAUL SAUER



PAUL SAUER

WINEMAKER

Abrie Beeslaar

VARIETALS

Cabernet Sauvignon, Cabernet Franc, Merlot

ORIGIN

Simonsberg - Stellenbosch

AGE OF THE VINES

On average 24 years

SOIL

Decomposed granite, Hutton and Clovelly soils

TRELLIS OF VINES

5 Wine headge

YIELD

4 Tons/ha

VINIFICATION

5 days on skins in open fermenters at 29°C,
the cap punched manually every 2 hours.

PRODUCT DESCRIPTION

Full bodied, deep ruby red colour. An elegant classic style wine with blackcurrant, red berry, layers of spice, rich vanilla and cedar wood.

MATURATION

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

FOOD SUGGESTION

Classic meat dishes

PRODUCTION

3 500 cases

AGEING POTENTIAL

Ideal ageing is 15 - 20 years from vintage, but can cellar longer.



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KANONKOP PINOTAGE



PINOTAGE

WINEMAKER

Abrie Beeslaar

VARIETALS

100% Pinotage

ORIGIN

Simonsberg - Stellenbosch

AGE OF VINES

Between 30 - 60 year old bush vines

IRRIGATION

None - dry land

SOIL

Decomposed granite and Hutton soils

YIELD

5.0 Tons/ha

VINIFICATION

Fermentation took place in open concrete fermenters at 28°C. The cap was punched manually every 2 hours and the juice was drawn off the skins after 4 days.

PRODUCT DESCRIPTION

A complex and fruity wine with red and black fruit flavours when young. After some bottle age this wine will start to show some farmyard, earthy and forest floor characteristics.

MATURATION

Matured for 16 months in 75% new 225 litre French and 25% second fill.

FOOD SUGGESTION

Red meat or spicy Asian style dishes when young. Better with lamb or mutton when matured.

PRODUCTION

6 000 cases

AGEING POTENTIAL

Ideal ageing is 10 -15 years from vintage, but can cellar for longer.



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KANONKOP CABERNET SAUVIGNON



CABERNET SAUVIGNON



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WINEMAKER	Abrie Beeslaar
VARIETALS	100% Cabernet Sauvignon
ORIGIN	Simonsberg - Stellenbosch
AGE OF THE VINES	On average 24 years
SOIL	Decomposed granite with Hutton soils with a high clay content which assist with water retention.
TRELLIS OF VINES	5 Wire hedge
YIELD	4.5 Tons/ha
VINIFICATION	5.5 days on skins in open fermenters @ 28°C, the cap was punched manually every 2 hours.
PRODUCT DESCRIPTION	Full bodied with a deep ruby red colour. Spicy mocha, chocolate and tea leaf flavours - classic in style with a long, though dry finish.
OAKING	24 months in 225 litre French Nevers - 50% new, 50% second fill.
FOOD SUGGESTION	Red meat and cheese dishes
PRODUCTION	3 500 cases
AGEING POTENTIAL	15 - 20 years from vintage.



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KADETTE PINOTAGE ROSÉ



KADETTE PINOTAGE ROSÉ



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WINEMAKER	Abrie Beeslaar
VARIETALS	100% Pinotage
SOIL	A mixture of decomposed granite, Hutton, Clovelly and sandy soils.
YIELD	+ - 6.0 Tons/ha
VINIFICATION	The grapes were crushed in a Bucher press for 2 hours and fermented dry at 13°C.
PRODUCT DESCRIPTION	A full bodied dry style of Rosé, with an onion skin to pink colour. It shows the typical flavour profile of the Pinotage variety, offering flavours of cherry, raspberry, strawberry with a hint of vanilla spice candy.
FOOD SUGGESTION	Serve with grilled salmon and tuna, sushi, light curry or the South African favourite, peri-peri prawns. The slight hint of sweetness on the finish itself to pair well with spicy dishes.
PRODUCTION	7 000 cases
AGEING POTENTIAL	Enjoy while young.



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KADETTE CAPE BLEND



KADETTE CAPE BLEND

WINEMAKER

Abrie Beeslaar

VARIETALS

Pinotage, Cabernet Sauvignon,
Merlot and Cabernet Franc

ORIGIN

Stellenbosch

AGE OF VINES

5 - 30 Years

IRRIGATION

Supplementary

YIELD

7.0 Tons/ha

VINIFICATION

3 - 5 Days on skins in open fermenters at 30°C, the cap is punched manually every 2 hours.

MATURATION

12 - 14 Months in second and third fill 225 litre French Nevers barrels.

PRODUCT DESCRIPTION

The wine has a deep ruby, red colour. It shows ripe raspberries, blackcurrant and mocha flavours on the nose and dark chocolate and blackberry fruit on the palate. This wine has good length with a dry finish.

FOOD SUGGESTION

Meat and Italian style dishes

PRODUCTION

65 000 cases

AGEING POTENTIAL

5 - 7 years from vintage.



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KADETTE PINOTAGE



KADETTE PINOTAGE

WINEMAKER

Abrie Beeslaar

VARIETALS

100% Pinotage

ORIGIN

Stellenbosch

AGE OF THE VINES

5 - 20 years

IRRIGATION

Supplementary

SOIL

Decomposed granite and Hutton soils

YIELD

6 -7 Tons/ha

VINIFICATION

Fermentation took place in open concrete fermenters at 28°C. The cap was punched manually every 2 hours and then the juice was drawn off the skins after 4 days.

MATURATION

Matured for 14 months in second and third fill French Oak.

PRODUCT DESCRIPTION

A complex fruit forward wine with layers of red fruit, yellow plums and savoury chocolate flavours. Elegant tannin structures with a good length and dry finish. Can mature for a further 6 - 8 years.

FOOD SUGGESTION

Pasta, red meat and spicy Asian style dishes

PRODUCTION

13 500 cases

AGEING POTENTIAL

5 - 7 years from vintage

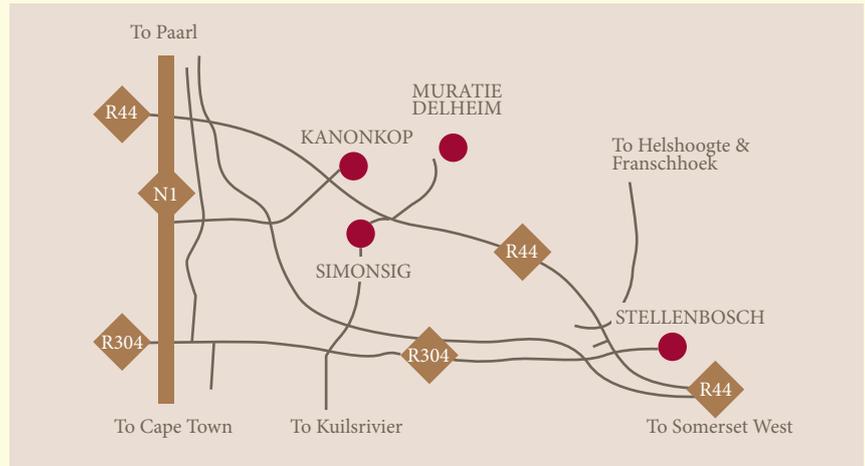


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OPENING HOURS: Mon-Fri. 9am - 5pm | Sat. 9am - 2pm | Public Holidays: 10am - 4pm



CONTACT US

TEL: +27 21 884 4656 | Postal Address: PO Box 19, Elsenburg, 7607, South Africa | EMAIL: wine@kanonkop.co.za

WEB: www.kanonkop.co.za | www.facebook.com/Kanonkop | GPS Co-Ordinates: S 33°51' 0.294' ; E 18°51' 0.615'