



KANONKOP

WINE ESTATE



CABERNET SAUVIGNON 2001

WINEMAKER	Beyers Truter
COMPOSITION	100% Cabernet Sauvignon
AGING POTENTIAL	20 to 25 years (potentially longer if stored properly)
ORIGIN	Simonsberg, Stellenbosch
SOIL TYPE	Decomposed Granite and Hutton clay soils
AGE OF VINES	30 years on average
IRRIGATION	Combination of dry land and supplemental irrigation
TRELLISING TECHNIQUE	5 wire hedge
YIELD	4 tons per hectare
FOOD PAIRING	Steak Meat casseroles Roast Beef Matured cheeses

ALC 14,00% | RS 2,63 g/l | pH 3.69 | TA 6,30 g/l | VA 0,65 g/l

VINTAGE CONDITIONS

A wet winter with a moderate growing season was followed by warm and dry conditions during the ripening period. An excellent vintage.

WINEMAKING / MATURATION

Fermentation took place in open concrete fermenters at 29°C, with the cap manually punched down every 2 hours. After 4,5 days, the juice was drawn off the skins. Following malolactic fermentation, the wine was matured for 24 months in 225L French oak barrels, comprising 50% new and 50% second fill.

TASTING NOTES

Full bodied wine with a deep red colour. Nutty and berry flavours. Classic in style with a complex palate and dry finish.