



KANONKOP

WINE ESTATE



PAUL SAUER 2001

WINEMAKER	Beyers Truter
COMPOSITION	60% Cabernet Sauvignon, 20% Merlot, 20% Cabernet Franc
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 leg of lamb Matured cheeses

ALC 14,00% | RS 2,71 g/l | pH 3.67 | TA 6,17 g/l | VA 0,68 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 at 28°C over 5 days in open concrete fermenters. The cap was punched down manually every two hours. After malolactic fermentation, the wines were matured in 225-litre French Nevers oak barrels for 26 months.

TASTING NOTES

Full-bodied with deep ruby colour. Nutty and berry flavours. Classic in style with complexity on the palate and a long, dry finish.