

FACT SHEET



KANONKOP

WYNLANDGOED · WINE ESTATE



PAUL SAUER 2001

ORIGIN: Simonsberg, Stellenbosch

VARIETALS: Cabernet Sauvignon 60%, Cabernet Franc 20%, Merlot 20.

CLIMATE: A cold wet winter with warm and dry conditions during ripening.

AGE OF VINES: On average 30 years

SOIL: Decomposed granite, Hutton and Clovelly soils.

TRELLIS OF VINES: 5 Wire hedge

YIELD: 4 tons/ha – 2600 lit./ha

VINIFICATION: Vinified in open fermenters at 28 °C. Cap punched manually.

PRODUCT DESCRIPTION: Full bodied – deep ruby colour. Nutty and berry flavours. Classic in style with complexity on the palate and a long dry finish.

OAKING: 26 months in new 225 lit. French Nevers – medium toasted.

FOOD SUGGESTION: Meat dishes

CHEMICAL ANALYSIS:

ALCOHOL	FREESO ₂	TOTALSO ₂	PH	T/A	R/S	V/A
14%	33	117	3.67	6.17	2.71	0.68