

Kanu Red 2003

A nose of raspberry/strawberry jam, cinnamon and minty chocolate. Soft tannins with juicy fruit that ends in a pleasant dry finish. Drinking well now, but will benefit from two to three years' bottle maturation.

Serve at 19°C. An everyday social red that can be enjoyed with roasted meat & cold cuts.

variety : Shiraz | 56% Shiraz, 28% Merlot, 16% Cabernet Sauvignon

winery : Kanu Wines

winemaker : Richard Kershaw

wine of origin : Coastal

analysis : alc : 14.29 % vol rs : 2.6 g/l pH : 3.52 ta : 5.3 g/l so2 : 123 mg/l fso2 : 43 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle

1998 Vintage: ***(*) - and listed as "Best Buy" in the SA Wine Magazine - June

1999 Vintage:**** - SA Wine Magazine "September 2000 edition

2000 Vintage:*** SA Wine Magazine "October 2001 edition

2002 Vintage:*** John Platter; Bronze medal at Veritas 2004

2003 Vintage: Veritas 2005 Bronze

ageing : Drinking well on release, up to 3 years after bottling.

in the vineyard : Area: Koelenhof

Soil Type: Decomposed Malmesbury Shale

Age of vines: Â± 11 - 16 years

Trellising: Bush vines

Vine Density: Various

Irrigation: Some

about the harvest: Picking date: February " March 2003

Grape Sugar: 21 - 25° Balling

Acidity: 3.2 " 3.5 at harvest

in the cellar : The grapes were fermented on the skins in open stainless steel tanks at 27°C. The concept of "minimal handling" was adopted; once the grapes reached the cellar, traditional gravity flow, minimal pumping and minimal filtration methods ensured that the wines remained packed with fruit flavours, and is as natural as intended. The wine was racked twice and only lightly filtered before being bottled.

Wood ageing: 18 months in 225 l French Oak Barrels, 3rd & 4th fill

