

Kanu Rockwood 2004

A nose of dark chocolate and raspberry, complimented by the peppery, nutmeg and cinnamon notes of the Shiraz component. Soft, velvety tannins with lively fruit that ends in a long dry finish. Drinking well now, but will benefit from two to three years' bottle maturation.

Serve at 20°C. An everyday social red to be enjoyed on its own or with cold cuts, steak or lamb shank.

variety : Shiraz | 49% Shiraz, 37% Cabernet Sauvignon, 14% Merlot

winery : Kanu Wines

winemaker : Richard Kershaw

wine of origin : Coastal

analysis : alc : 13.49 % vol rs : 2.7 g/l pH : 3.63 ta : 5.7 g/l so2 : 110 mg/l fso2 : 32 mg/l

type : Red

pack : Bottle

98 Vintage: **** and listed as "Best Buy" in the SA Wine Magazine - June, 1999;

98 Vintage: **** SA Wine Magazine "September 2000 edition.

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

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

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

in the vineyard : Area: Koelenhof, Helderberg and Stellenbosch Kloof

Soil type: Various

Age of vines: ± 12 - 17 years

Trellising: Mainly Bush vines, but also Vertical Shoot Positioning

Vine Density: Various

Irrigation: Yes, drip irrigation

about the harvest: Picking date: March - April 2004

Grape Sugar: 22.2 - 26.5° Balling

Acidity: 4.5 - 6.0 at harvest

Total production: 3,800 x 12 cases

in the cellar : Fermentation temperature: 25 - 28°C

The grapes were cold soaked for 24 hours before being inoculated with cultured yeast in stainless steel drainers. Regular pumpovers and an early pressing ensured an aromatic, fruity wine. With the aid of a gravity flow cellar, there was minimal pumping. Once in tank, French Oak staves were used to add complexity and micro oxygenation was adopted to soften tannins and make for a more approachable, delicious style.

