

Kanu Keystone 2003

Deep garnet in colour. A bouquet of black cherries, blackberries, cloves and allspice with a hint of cinnamon. Rich, juicy, ripe plum and almond on the palate; firm ripe tannins give the wine its complex structure. For optimum drinking the wine should be bottle-aged for a further two to seven years.

Serve at 19Â°C. Curried butternut soup; rolled sirloin with red wine and mushroom sauce, casseroled shoulder of Karoo lamb; roast leg of venison; grilled pork sausages; breast of duck with creamy peppercorn sauce; herb stuffed quail; and lasagne.

variety : Cabernet Sauvignon | 81% Cabernet Sauvignon, 19% Merlot

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : **alc** : 13.85 % vol **rs** : 2.9 g/l **pH** : 3.9 **ta** : 6.2 g/l **so2** : 114 mg/l **fso2** : 37 mg/l

type : Red **wooded**

pack : Bottle

99 Vintage : ****(*) Wine Magazine "September 2002 edition; **** Wine Magazine "September 2001 edition and Double Gold at Veritas 2001; Gold medal at the Michaelangelo 2002 Competition
2000 Vintage : **** John Platter
2003 Vintage : Silver medal at Michelangelo International Wine Awards of South Africa 2005; Silver medal at Veritas 2005
2003 Vintage: Veritas 2005 - Silver

ageing : Up to 7 years after harvest.

in the vineyard : Area: Stellenbosch

Soil Type: Various

Age of vines: Various, from 12 - 30 years

Trellising: 3 wire Perold

Vine Density: Various vineyards

Yield: 6.5 tonnes per hectare

Irrigation: Some

about the harvest: Picking date: 26 February - 18 March 2003

Grape Sugar: 23.5Â° to 25Â° Balling at harvest

Acidity: 7.0 to 8.5 at harvest

pH at harvest: 3.2 to 3.4

Total production: 500 x 12 cases

in the cellar : After being picked at phenolic ripeness, the grapes were lightly crushed and fermented on their skins in open stainless steel tanks at 31Â°C for eighteen days. During this time the juice was pumped over several times a day to remain in constant contact with the skins, ensuring full colour and extract. The wine was lightly pressed and the Cabernet Sauvignon and Merlot placed separately in 50% new and 50% second fill French oak barriques. The wine underwent malolactic fermentation and 18 months barrel maturation before being blended, lightly filtered and bottled.

Fermentation temperature: 29 to 31Â°C

Wood ageing: 18 months: 50% in new and 50% in second fill French oak barrels

