

## Kanu Shiraz Limited Release 2004

### 2008 Old Mutual Trophy Wine Show - Bronze Medal (78/100)

Deep ruby colour with a cerise rim. Freshly milled pepper bouquet with hints of nutmeg and cloves on a berry base. Sleek and flavourful; concentrated fruit with soft vanilla wood tannins. Well balanced with a long lingering aftertaste. The wine will gain in complexity during the next two to five years.

Serve at 19°C. Ideal with char grilled black mushrooms; moussaka; game birds simmered in red wine; pan-fried pork filled; Ossobucco; and waterblommetjie bredie (a traditional South African lamb stew made with a endemic Cape water lily).

**variety :** Shiraz | 100% Shiraz

**winery :** Kanu Wines

**winemaker :** Richard Kershaw

**wine of origin :** Stellenbosch

**analysis :** alc : 13.85 % vol    rs : 2.6 g/l    pH : 3.53    ta : 5.6 g/l    so2 : 88 mg/l    fso2 : 18 mg/l

**type :** Red      **wooded**

**pack :** Bottle    **closure :** Cork

98 Vintage: Gold medal at Veritas 1999 ; \*\*\*\* Wine Magazine â€ May 2000 edition.

02 Vintage : Scored 90/100 in USA Wine Spectator

03 Vintage: \*\*\*\* Wine Magazine â€ August 2005 edition. Scored 89/100 in USA Wine Spectator - November 2005 edition; \*\*\*\* in John Platter

04 Vintage: 2008 Old Mutual Trophy Wine Show - Bronze Medal (78/100)

**ageing :** 5 â€ 10 years

**in the vineyard :** Soil Type: Decomposed Shale

Age of vines: 5 Years â€ planted in 1999

Trellising: Vertical shoot position

Vine Density: 3 500 vines / ha

Yield: 4.5 tonnes / ha

Irrigation: Yes, drip

**about the harvest:** Picking date: 2 - 9 March 2004

Grape Sugar: 25.5°B at harvest

Acidity: 6.6

pH at harvest: 3.6

