

## Kanu Keystone 2004

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 19°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 | 78% Cabernet Sauvignon, 22% Merlot

**winery** : Kanu Wines

**winemaker** : Mike Dobrovic / Johan Grimbeek

**wine of origin** : Stellenbosch

**analysis** : alc : 13.58 % vol rs : 3.3 g/l pH : 3.65 ta : 5.8 g/l so2 : 138 mg/l fso2 : 36 mg/l

**type** : Red      **wooded**

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

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; \*\*\*\* in John Platter; \*\*\*\* Wine Magazine - September 2006

**ageing** : Up to 7 years after harvest.

**in the vineyard** : Trellising: 3 wire Perold

Irrigation: Yes, drip

**about the harvest**: Picking date: 22 March - 19 April 2004

Grape Sugar: 22 - 24.9° for the Cabernet Sauvignon and 23.6 - 25.3°B for the Merlot

Acidity: 8.38 g/l

pH at harvest: 3.48

