

Kanu Rosé 2007

A brilliant, lively, clear wine, the colour of freshly cut watermelon. Something to excite one's senses! A rather complex nose comprising; pink grapefruit, peppery nasturtium and hints of strawberry jam. A full palate of pomegranate and pink grapefruit with a hint of spiciness in the aftertaste. The wine is intended for early enjoyment.

Serve well chilled. An excellent aperitif or picnic wine. Serve with fresh, seared tuna steaks; veal limone; poached salmon; asparagus quiche; cold crayfish salad; vegetable spring rolls dipped in soy sauce. Ideal with sushi and other Japanese delights.

variety : Shiraz | 100% Shiraz

winery : Kanu Wines

winemaker : Richard Kershaw

wine of origin : Coastal

analysis : alc : 12.88 % vol rs : 6.1 g/l pH : 3.08 ta : 6.2 g/l so2 : 130 mg/l fso2 : 31 mg/l

type : Rose **style** : Dry **body** : Full **taste** : Fruity

pack : Bottle **closure** : Cork

ageing :

Up to 3 years

in the vineyard :

Area: Polkadraai Hills

Soil Type: Clay with granite and gravel

Age of vines: 8 Years

Trellising: Vertical shoot position

Vine Density: 3200 vines / ha

Yield: 9 tonnes / ha

Irrigation: Yes, drip

about the harvest:

The grapes were harvested by hand in the early morning to ensure coolness.

Picking date: Throughout March 2007

Grape Sugar Various

Acidity Various

pH at harvest Various

