

Kanu Keystone 2005

Deep, black cherry color. Pronounced savoury and cassis aromas on the nose with a hint of vanilla pod and allspice. An intense velvety textured wine with blackcurrant fruit, a toffee sweetness and cedar complexity, underpinned with a firm tannin structure.

8 hour braised Karoo lamb shank, porcini and truffle risotto with parmesan shavings, chorizo and chicken cassoulet or simply on its own.

variety : Cabernet Sauvignon | 64% Cabernet Sauvignon, 19% Malbec, 17% Cabernet Franc

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 13.88 % vol rs : 4.3 g/l pH : 3.45 ta : 6.1 g/l va : 0.60 g/l so2 : 85 mg/l fso2 : 14 mg/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

Michelangelo International Wine Awards - Gold

ageing : Drinking well on release, but the wine has a potential longevity of 5 to 7 years.

about the harvest: Date of Harvest: Feb-March 2005

Type of Harvest: Hand harvest

in the cellar : After being picked at phenolic ripeness, the grapes were lightly crushed and a bleeding (saignée) of some 35% was taken from the pulp. This increased the skin / pulp ratio to enable better extracts and ultimately more structure and concentration. Specific yeasts were used for fermentation and regular pump-overs were done to ensure good colour and tannin extracts. The grapes were pressed after 6 – 7 days. It underwent malolactic fermentation in tank before maturation in French oak barrels for 23 months; it was then blended, lightly filtered and bottled.

Wood ageing: 23 months: 56% in new and 44% in second fill French oak barrels

