

Kanu Rockwood Red 2007

A nose of dark chocolate and raspberry, complimented by the peppery, nutmeg and cinnamon notes of the Shiraz component. Soft, velvety tannins with lively fruit that ends in a long dry finish.

Serve at 21° C. An everyday social red to be enjoyed on its own or with coarse country pâtées, and game terrine. Serve slightly cooled in summer with cold ham and salads.

variety : Shiraz | 63% Shiraz, 36% Cabernet Sauvignon, 1% Cabernet Franc and Malbec

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : **alc** : 13.58 % vol **rs** : 9.3 g/l **pH** : 3.47 **ta** : 5.9 g/l **va** : 0.47 g/l **so2** : 67 mg/l **fso2** : 9 mg/l

type : Red **style** : Off Dry **body** : Medium

pack : Bottle **closure** : Screwcap

John Platter Awards - 3 stars

SA Wine Magazine - 3 stars

ageing : Kanu Rockwood drinks well now, but will benefit from two to three years' bottle maturation.

in the vineyard : Trellising: Vertical Shoot Positioning
Irrigation: Yes, drip irrigation

about the harvest: Picked at optimal ripeness, the grapes were soaked to extract colour and allow partial natural fermentation to begin.

in the cellar : The grapes were soaked to extract colour and allow partial natural fermentation to begin. Later a cultured yeast was added to ensure a complete fermentation. Gentle pump-overs, followed by an early pressing, captured the essential aromatic fruity notes and soften tannins. With the aid of a gravity flow cellar, there was minimal pumping. Once in the tank, French Oak shaves were used to add complexity and micro oxygenation was adopted to soften tannins and make for a more approachable, delicious style.

