

Kanu Rosé 2008

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.

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 : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Kanu Wines

winemaker : Richard Kershaw

wine of origin : Coastal

analysis : **alc** : 13 % vol **rs** : 8.02 g/l **pH** : 3.22 **ta** : 5.91 g/l **so2** : 103 mg/l **fso2** : 30 mg/l

type : Rose **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: 9 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 2008

Grape Sugar: Various

Acidity: Various

pH at harvest: Various

in the cellar : The grapes were crushed and the juice was drawn off the skins within 3 hours after the crushing. After allowing the juice to settle overnight it was inoculated with a select yeast culture to initiate cool fermentation. Limited lees contact were allowed. Once fermented, the wine was fined and lightly filtered prior to being bottled.

Fermentation temperature: Cool fermentation at 14° - 15° C

Wood ageing: None

