

Kanu Sweet Shiraz 2009

Stylishly crimson with youthful purple hues. Explosion of berry compote, a slight smokiness with underlying hints of cinnamon and cedar. The palate is confronted with an infusion of black cherries, bitter chocolate mousse and subtle cinnamon notes. Mouth-filling, with a soft tannin structure and a well balanced acidity ensures mid-palate weight and a long, lingering spicy finish.

Serve slightly chilled with a well aged Stilton, fragrant Red and Green curries, or as an alternative to Port when ending off a meal.

variety : Shiraz | 100% Shiraz

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 12.52 % vol rs : 56.3 g/l pH : 3.29 ta : 7.1 g/l va : 0.21 g/l so2 :
124 mg/l fso2 : 20 mg/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now, and carry on drinking it for the next 5 years.

in the vineyard : 10 years old vines in the vertical shoot position.

about the harvest: Date of Harvest: April

Type of Harvest: The grapes were handpicked from cooler vineyards in Stellenbosch.

in the cellar :

The grapes were destemmed and crushed after which the mash was inoculated with selected yeast culture and fermented till 8° balling on the skins. The grapes were then pressed and the wine transferred to stainless steel tanks. The wine was cooled and sulphur was added to stop the fermentation. Before bottling the wine was fined and sterile filtered.

