

Kanu Merlot 2010

The nose offers hints of sun ripened, juicy berry fruits and wafts of white chocolate and hints at the complexity to come. Mulberry fruit, gentle herbaceous and reserved tannins from gentle maturation in French barriques combine effortlessly to form a voluptuous mouth feel.

This wine could be enjoyed for many years to come given correct cellaring, and should be showcased alongside rich beef bougignon stew, tradition English roast beef, waterblommetjie bredie, or even a heart warming chicken cacciatore.

variety : Merlot | 87% Merlot; 13% Cabernet Franc

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : **alc** : 13.90 % vol **rs** : 2.7 g/l **pH** : 3.46 **ta** : 6.2 g/l **va** : 0.83 g/l **so2** : 121 mg/l **fso2** : 26 mg/l

type : Red **body** : Full **wooded**

pack : Bottle **closure** : Cork

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

in the vineyard : Bottelary region.

about the harvest: Date of Harvest: end-March

Type of Harvest: The grapes were hand-picked from two areas in the Bottelary region.

in the cellar :

After gentle destemming and crushing, the grapes were left to macerate on the skins before natural fermentation kicked in and fermented the wine to dryness. Wine left on skins for a period after fermentation in order for polymerisation of tannins to take place. The free run wine and the pressed portion was kept together in tank, inoculated for Malolactic fermentation, and only went to seasoned barrels after MLF was completed and the sulphur dioxide added to the wine. Ageing in barrel took place over a period of 12 months. The two components were then blended together, given a light egg white fining, cold stabilised and then lightly filtered before bottling.

