

Kanu Cabernet Sauvignon 2008

The Cabernet Sauvignon has a medium, intense colour with brick red rim. On the palate it contains hints of boiling blueberry jam, fynbos scrub and berry compote. Fruit follows onto the palate, slight liqueur character with soft, integrated tannins, and gentle acidity.

As the tannins are soft, it is an everyday social red to be enjoyed on its own or with a succulent roasted pork belly. Serve it with a fresh broccoli and avocado salad, with sherry vinaigrette, in the summer.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 14.09 % vol rs : 3.7 g/l pH : 3.75 ta : 5.9 g/l va : 0.67 g/l so2 : 53 mg/l fso2 : 17 mg/l

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

pack : Bottle **closure :** Cork

ageing : Kanu Cabernet Sauvignon can be drunk as it is released, as well as within the next 3 years

about the harvest: Date of Harvest: end-March

Type of Harvest: Hand harvest

in the cellar :

Picked at optimal ripeness, 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 staves were used to add complexity and micro oxygenation was adopted to soften tannins and make for a more approachable, delicious style.

