

Kanu Keystone Limited Release 1998

Deep garnet in colour. A bouquet of black cherries, blackberries, cloves and allspice with a hint of cinnamon. Rich, juicy, ripe plum and almond on the palate; firm ripe tannins give the wine its complex structure. Serve with curried butternut soup; rolled sirloin with red wine and mushroom sauce; casseroled shoulder of Karoo lamb; roast leg of venison; grilled pork sausages, breast of duck with creamy peppercorn sauce; herb stuffed quail; and lasagne.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 2.90 g/l pH : 3.60 ta : 5.68 g/l

wooded

pack : Bottle

Veritas 2001 - Bronze

ageing : For optimum drinking the wine should be bottle aged for a further three to five years.

in the vineyard : A blend of 50% Cabernet Sauvignon and 50% Merlot. The grapes were hand-picked from vineyards situated in the prime Koelenhof area of Stellenbosch. The word koel is Afrikaans for cool and best describes how the area benefits from gentle sea breezes in the summer months.

in the cellar : After being picked at phenolic ripeness the grapes were lightly crushed and fermented separately on their skins in open stainless steel tanks at 31°C for 18 days. During this time the juice was pumped over several times a day in order that the juice remain in constant contact with the skins to ensure full colour and extract. The wine was lightly pressed; the Cabernet Sauvignon placed in 100% new French oak barriques and the Merlot in second fill French oak barriques. The respective wines then underwent malolactic fermentation and were racked three times, in the traditional French free flow method, before a further 18 months' barrel maturation. They were then blended, lightly filtered and bottled.

