

Kanu Red 1999

A nose of raspberry/strawberry jam, cinnamon and minty chocolate. Firm tannins with juicy fruit that ends in a pleasant dry finish. An everyday social red that can be enjoyed with roast pork, roast duck, Prosciutto ham, black mushroom pasta, smoked aubergine and pizza.

variety : | Blend

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 2.2 g/l pH : 3.77 ta : 5.1 g/l

pack : Bottle

The 1998 Kanu Red was rated ***½ and listed as a best buy in Wine Magazines June 1999 issue. It was also awarded a silver medal at the 1999 Veritas Wine Show.

ageing : Drinking well now, but will benefit from two to three years' bottle maturation.

in the cellar : The grapes were picked by hand at optimal ripeness in the prime Koelenhof area in Stellenbosch. They were fermented on the skins in open stainless steel tanks at 30°C. The concept of minimal handling was adopted; once the grapes reached the cellar, traditional gravity flow, minimal pumping and minimal filtration methods ensured that the wine remained packed with fruit flavours, and is as natural as intended. The wine was racked twice and only lightly filtered before being bottled.

