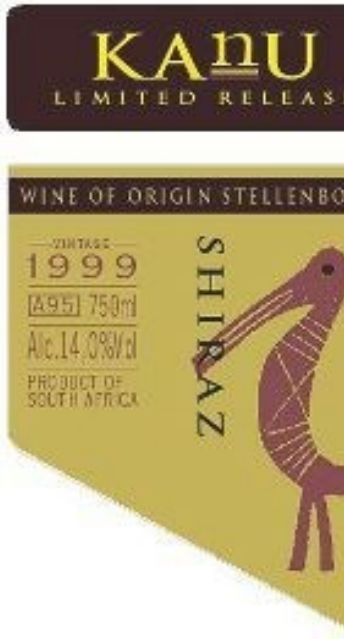
Kanu Shiraz Limited Release 1999

Deep ruby. Pepper and violets bouquet with hints of nutmeg and cloves on a berry base. Sleek and flavourful; concentrated fruit with soft balanced tannins. Ideal with chargrilled black mushrooms; moussaka; game birds simmered in red wine;
pan-fried pork fillet; Ossobucco; and waterblommetjiebredie (traditional South African lamb stew made with an endemic Cape water lily).



variety : Shiraz | Shiraz
winery : Kanu Wines
winemaker : Teddy Hall
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 2.6 g/l **pH :** 4.10 **ta :** 5.0 g/l
wooded
pack : Bottle

ageing : Will gain in complexity with two to three years bottle maturation.

in the cellar : Accolades:
The 1998 Shiraz won a Gold medal at the 1999 Veritas Wine Show.

The grapes were harvested from 32-year Perold trellised vines in the prime Stellenbosch hills area. After being crushed then macerated for a day (to enhance the extraction of colour and fruit) the grapes were inoculated and then fermented on the skins in open stainless steel tanks at 30Â°C. The wine then underwent malalolactic fermentation in French barriques. It was racked three times in the traditional free flow method during its 12 months' maturation further preserving its fruit character and to negate the need for heavy filtration before bottling.