

## Kanu Merlot 2012

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 herbaceousness and reserved tannins combine effortlessly to form a voluptuous mouth feel.

The Merlot pairs beautifully with a succulent butter fried steak, porcini and parmesan risotto, not to mention a Tuscan rolled pork belly.

**variety** : Merlot | 100% Merlot

**winery** : Kanu Wines

**winemaker** : Johan Grimbeek

**wine of origin** : Stellenbosch

**analysis** : alc : 12.29 % vol   rs : 6.7 g/l   pH : 3.65   ta : 5.2 g/l   so2 : 144 mg/l   fso2 : 26 mg/l

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

**pack** : Bottle   **size** : 0   **closure** : Cork

**ageing** : Enjoy this wine now, or within the next 3 years.

**in the vineyard** : Grapes are from two areas in the Bottelary region.

**about the harvest** : Date of Harvest: mid-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, wherafter the juice was inoculated with a cultured yeast strain. Regular pump overs ensured good colour extraction. Halfway through the fermentation process, the grapes were pressed and fermentation was completed in stainless steel tanks. This process ensured good colour, but without any aggressive tannins. The free run wine and the pressed portion were kept together in tank, inoculated for Malolactic fermentation, together with a careful selection of oak staves to ensure the desired style. After MLF was completed, sulphur dioxide was added so that the wine is adequately protected against oxidation and spoilage. The wine underwent macro oxygenation for 14 days, given a light egg white fining, filtered and finally bottled. The wine is medium to intense in colour, has a balanced tannin structure, with pleasant berry fruit on the palate.

