

Kanu GSM 2010

The deep ruby colour hints at the flavours to come... aromas of dark chocolate, juicy red berries and herbaceous notes tempt the nose whilst on the pallet mulberry and blackcurrant compote flavours balance out the well-structured tannins. 18 months in French barriques give a depth of flavour and elegance to this multidimensional wine.

Matured steak, slow cooked Oxtail or Leg of Lamb

variety : Grenache | 60% Grenache, 21% Shiraz, 19% Mourvedre

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Western Cape

analysis : alc : 14.13 % vol rs : 31 g/l pH : 3.49 ta : 5.5 g/l so2 : 111 mg/l

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

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

ageing : Drink now, or within the next 5 years

in the vineyard : The grapes were harvested by hand from our single vineyards. South East facing, it benefits from the cool sea breezes.

about the harvest: Date of Harvest: March 2010

Type of Harvest: The grapes were crushed and a bleeding (saignée) of some 35% was taken from the mash

in the cellar : Natural yeasts were used to begin and complete fermentation. Regular pump-overs during fermentation to ensure good colour and tannin extracts took place before being pressed after 14 - 20 days. The wine then underwent malolactic fermentation in French oak barrels. The wine was then taken out of barrel, blended and aged for 18 months in the same barrels. After maturation the wine was racked, lightly fined, filtered, blended and bottled.

The GSM was 18 months in 64% new and 36% second fill barrels of which 100% were French oak.

