

## Kanu Rockwood Red 2008

A nose of dark chocolate and raspberry, complimented by the peppery, nutmeg and cinnamon notes of the Shiraz component. Soft, velvety tannins with lively fruit that ends in a long dry finish.

An everyday social red to be enjoyed on it's own or with slow roasted Oxtail. Serve slightly cooled in summer with mezze platters and salads.

**variety :** Shiraz | 38% Shiraz, 27% Merlot, 17% Cabernet Sauvignon, 13% Cabernet Franc, 5% Malbec

**winery :** Kanu Wines

**winemaker :** Johan Grimbeek

**wine of origin :** Stellenbosch

**analysis :** alc : 13.92 % vol   rs : 13.92 g/l   pH : 3.60   ta : 5.2 g/l   va : 0062 g/l   so2 : 87 mg/l   fso2 : 10 mg/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Fruity   **wooded**

**pack :** Bottle   **closure :** Cork

John Platter Awards - 3 stars

SA Wine Magazine - 3 stars

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

**about the harvest:** Date of Harvest: End of March

Type of Harvest: Hand harvest

**in the cellar :** Picked at optimal ripeness, the grapes were soaked to extract colour and allow partial natural fermentation to begin. Later a cultured yeast was added to ensure a complete fermentation. Gentle pump-overs, followed by an early pressing, captured the essential aromatic fruity notes and soften tannins. With the aid of a gravity flow cellar, there was minimal pumping. Once in the tank, French Oak shaves were used to add complexity and micro oxygenation was adopted to soften tannins and make for a more approachable, delicious style

