

Kanu Keystone 2007

Almost opaque pink-purple with violet rim colour. Ardent herbal, pyroxene, eucalypt and cassis aromas arouse the nose. Plum skin texture, piqued acidity, and flavours of black fruit and stewed prune lie atop a linearly structured palate, dense, powdery tannins and engaging depth of fruit that persists to a long finish.

Pancetta-wrapped baby quail with herb stuffing, butter fried beef fillet with truffle infused olive oil and Maldon salt, casseroled shoulder of Karoo lamb.

variety : Cabernet Sauvignon | 67% Cabernet Sauvignon, 13% Malbec, 20% Cabernet Franc

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 13.88 % vol rs : 4.3 g/l pH : 3.45 ta : 6.1 g/l va : 0.60 g/l so2 : 85 mg/l fso2 : 14 mg/l

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

pack : Bottle **closure** : Cork

ageing : Drinking well on release, but the wine has a potential longevity of 5 to 7 years.

about the harvest : Date of Harvest: Feb-March 2007

Type of Harvest: Hand harvest

in the cellar : After being picked at phenolic ripeness, the grapes were lightly crushed and a bleeding (saignée) of some 35% was taken from the pulp. This increased the skin / pulp ratio to enable better extracts and ultimately more structure and concentration. Wild yeasts were used for fermentation and regular pump-overs were done to ensure good colour and tannin extracts. The grapes were left on the skins for 11 days after fermentation was completed and then pressed. It underwent Malolactic fermentation in tank before maturation in French oak barrels for 22 months; it was then blended, lightly filtered and bottled.

