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Kanu Shiraz 2007

Concentrated, brooding with cherry black rim. Multi-layered nose: bitter chocolate, Marcello cherries, stewed rhubarb, milled pepper and rich mocha tones; all accentuated by a subtle vanilla. A perceptive sweetness follows onto the palate, highlighted by black fruit and touches of allspice. A sleek, muscled wine, well balanced acidity, layered richness and a long finish.

Serve slightly chilled with a aged angus steaks, succulent quail or simply with a cigar.



variety : Shiraz | 95% Shiraz, 5% Viognier
winery : Kanu Wines
winemaker : Johan Grimbeek
wine of origin : Stellenbosch
analysis : **alc :** 13.22 % vol **rs :** 5.7 g/l **pH :** 3.53 **ta :** 5.9 g/l **so2 :** 117 mg/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : Enjoy now, and carry on drinking it for the next 7 years.

in the vineyard : 8 years old vines in the vertical shoot position.

about the harvest: Date of Harvest: March 2007
Type of Harvest: The grapes were handpicked from cooler vineyards in Stellenbosch. The grapes were harvested by hand from our single vineyard Shiraz.

in the cellar : Southerly facing, it benefits from the cool sea breezes. The grapes were 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. Specific yeasts were used to begin fermentation. Regular pumpovers, to ensure good colour and tannin extracts took place before being pressed after 6 - 7 days. The wine then underwent malolactic fermentation in tank before maturation in French oak barrels for 16 months. After maturation the wine was racked, lightly fined and filtered and finally bottled.

The Shiraz was 16 months in 68% new and 32% second fill barrels of which 75% were French oak and 25% American oak.