

Kanu Rockwood Red 2011

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 | 61% Shiraz, 12% Petit Verdot, 10% Cabernet Sauvignon, 8% Merlot, 4% Mourvedre, 3% Grenache, 2% Cabernet Franc

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 14.00 % vol rs : 5.0 g/l pH : 3.51 ta : 5.2 g/l so2 : 96 mg/l

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

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

Platter Guide 2015 - 3 Stars

John Platter Awards - 3 stars

SA Wine Magazine - 3 stars

ageing : Drinking well now, but will benefit from 2 - 3 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

