

## Kanu Keystone 2011

Intense and brooding with a shade of vivid cerise. Initial whiffs of mint and fynbos, but gradually revealing notes of dark chocolate and cedar spiciness. The palate is full bodied with supple tannins and a definitive line of acidity. Nuances of tobacco leaves, cherry compote and bitter chocolate tantalizes the taste buds, resulting in a dry, lingering finish.

Dry aged Prime rib and soy glazed root vegetables ,braised Brisket and herb dumplings or Stilton and crackers. Serve at 19°C.

**variety :** Cabernet Sauvignon | 55% Cabernet Sauvignon, 30% Cabernet Franc, 15% Malbec

**winery :** Kanu Wines

**winemaker :** Johan Grimbeek

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 3.2 g/l pH : 3.58 ta : 5.7 g/l so2 : 73 mg/l

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

**pack :** Bottle **size :** 750ml **closure :** Cork

Platter Guide 2015 - 4 stars

**ageing :** Drinking well on release, but the wine has a potential longevity of 10 years.

**about the harvest:** The fruits were picked at phenolic ripeness

Date of Harvest: March 2011

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. Natural/Wild yeasts were used for fermentation and regular pump-overs were done to ensure good colour and tannin extracts. The grapes were pressed after 14 days. It underwent Malolactic fermentation in tank before maturation in French oak barrels for 14 months; it was then blended, fined, lightly filtered and bottled.

