

## Kanu Keystone 2009

This is a wooded Bordeaux Blend with deep, black cherry colour. Pronounce savoury and cassis aromas on the nose with a hint of vanilla pod and allspice. This is an intensely velvet textured wine with blackcurrant and bramble flavours, followed by cedar complexity and a firm tannin structure.

Serve at 19°C. 8 hour braised Karoo lamb shank, porcini and truffle risotto with parmesan shavings, chorizo and chicken cassoulet or simply on its own.

**variety :** Cabernet Sauvignon | 63% Cabernet Sauvignon, 37% Cabernet Franc

**winery :** Kanu Wines

**winemaker :** Johan Grimbeek

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 3.9 g/l pH : 3.40 ta : 6.4 g/l so2 : 95 mg/l

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

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

**ageing :** Enjoy this wine now, or savour it for the next 10 years.

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

Date of Harvest: Feb-March 2009

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.

