

## Kanu Cabernet Sauvignon 2013

The Cabernet Sauvignon has a medium, intense colour with brick red rim. On the palate it contains hints of cedar and cigar box, fynbos scrub and berry compote. Fruit follows onto the palate, slight minty character with soft, integrated tannins, and gentle acidity. This Cabernet Sauvignon can be drunk as it is released, as well as within the next 5 years.

Taste: Balanced full body flavor, with soft tannin.

Serve at 21° C. As the tannins are soft, it is an everyday social red to be enjoyed on its own or with a succulent roasted pork belly. Serve it with a fresh broccoli and avocado salad, with sherry vinaigrette, in the summer.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Kanu Wines

**winemaker :** Johan Grimbeek

**wine of origin :** Stellenbosch

**analysis :** alc : 13.0 % vol   rs : 2.8 g/l   pH : 3.49   ta : 5.8 g/l   so2 : 60 mg/l

**type :** Red   **body :** Full   **wooded**

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

**ageing :** Kanu Cabernet Sauvignon can be drunk as it is released, as well as within the next 3 years

**about the harvest:** Date of Harvest: end-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 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 staves were used to add complexity and micro oxygenation was adopted to soften tannins and make for a more approachable, delicious style.

