

Kanu Rifle Range Red NV

This easy drinking blended wine offers nuances of vibrant black berries, dark chocolate and Christmas spices on the nose. Soft, supple tannins and lingering mocha notes make this an amazingly accessible wine, enjoyed on its own or paired with a good meal.

Pairs excellently with pepper steak, lamb shank, rich tomato based pizzas and pastas and traditional osso bucco.

variety : Shiraz | 69% Petit Verdot, 18% Merlot, 8% Cabernet Sauvignon, 3% Shiraz, 1% Mataro, 1% Cabernet Franc

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 5.7 g/l pH : 3.69 ta : 5.1 g/l so2 : 57 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity

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

ageing : Enjoy now, and carry on drinking it for the next 3 years.

about the harvest : Date of Harvest: March 2014

Type of Harvest: Grapes were hand-picked at optimal ripeness

in the cellar :

The destemmed and crushed grapes were pumped to red wine fermenters. A limited limited pre-fermentation time was allowed. The grapes were inoculated with different yeasts, each bringing its own characteristics to the wine. Regular pump overs followed to achieve maximum colour extraction, as well as adding sufficient oxygen for the yeast to function to their maximum.

After 48 hours, the grapes were pressed, and allowed to ferment to dryness in stainless steel tanks. This process allows for minimal tannin extraction, while retaining the vibrant fruit, inherent to this style of wine.

During fermentation in tank, staves were added as the wood component of the wine. Malolactic Fermentation followed, and once completed, sulphur dioxide was added and the wine underwent micro oxygenation for 90 days. Micro oxygenation mimics the process of ageing in barrels, but in a much shorter time span. The tannins are much more polymerised (softer), and the wine can be released in the market.

The wine was rounded off with American oak, that gives a creaminess and perceptive sweetness on the palate. A light fining, followed by cold stabilization and filtration preceded bottling.

