

Kanu Natural Sweet Shiraz 2013

Stylishly crimson with youthful purple hues. On the nose an aromatic explosion of berry compote, a slight smokiness with underlying hints of cinnamon and cedar. The palate is confronted with an infusion of black cherries, bitter chocolate mousse and subtle cinnamon notes. Mouth-filling, with a soft tannin structure and a well-balanced acidity ensures mid-palate weight and a long, lingering spicy finish.

Serve slightly chilled with a Stilton and honey walnut salad, or aromatic full flavoured Indian beef. Alternatively drink it on its own in front of a crackling fire.

variety : Shiraz | 100% Shiraz

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 26.3 g/l pH : 3.4 ta : 5.8 g/l so2 : 131 mg/l

type : Red **style :** Dry **body :** Medium **wooded**

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

ageing : Enjoy now, and carry on drinking it for the next 4 years.

in the vineyard : 10 years old vines in the vertical shoot position.

about the harvest: Date of Harvest: April 2013

Type of Harvest: The grapes were handpicked from cooler vineyards in Stellenbosch.

in the cellar : The grapes were handpicked from cooler vineyards in Stellenbosch. The grapes were destemmed and crushed after which the mash was inoculated with selected yeast culture and fermented for two days on the skins. The aim of such a short time on the skins is to extract maximum colour without extracting harsh tannins. The mash was then pressed and the wine transferred to stainless steel tanks. The wine was cooled and sulphur was added to stop the fermentation. Before bottling the wine was fined and sterile filtered.

