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Kanu Shiraz 2010

The Shiraz 2010 is a deep crimson colour with intense violet and wild lavender notes. It is layered with aromas of stewed plums, Morello cherries and playful spiciness, which entices the senses. The Shiraz has a rich, powerful palate with vivid hints of pepper, cedar and spice. A sophisticated wine consisting of polished tannins and intense perfume, making it imminently approachable with a lasting spicy finish.

Serve slightly chilled with a aged angus steaks, succulent quail or simply with a cigar.



variety : Shiraz | 100% Shiraz
winery : Kanu Wines
winemaker : Johan Grimbeek
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 3.3 g/l **pH :** 3.21 **ta :** 6.4 g/l **so2 :** 92 mg/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy now, and carry on drinking it for the next 7 years.

in the vineyard : Southerly facing, it benefits from the cool sea breezes.

about the harvest: Date of Harvest: March 2010
Type of Harvest: The grapes were handpicked from cooler vineyards in Stellenbosch. The grapes were harvested by hand from our single vineyard Shiraz.

in the cellar : The grapes were 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. Specific yeasts were used to begin fermentation. Regular pumpovers, to ensure good colour and tannin extracts took place before being pressed after 6 - 7 days. The wine then underwent malolactic fermentation in tank before maturation in French oak barrels for 16 months. After maturation the wine was racked, lightly fined and filtered and finally bottled.

The Shiraz was 16 months in 68% new and 32% second fill barrels of which 75% were French oak and 25% American oak.