

Kanu Keystone 2012

Intense and brooding with a shade of vivid cerise. Initial whiffs of mint and fynbos, but gradually revealing notes of dark chocolate and cedar spiciness. The palate is full bodied with supple tannins and a definitive line of acidity. Nuances of tobacco leaves, cherry compote and bitter chocolate tantalizes the taste buds, resulting in a dry, lingering finish.

Dry aged Prime rib and soy glazed root vegetables ,braised Brisket and herb dumplings or Stilton and crackers. Serve at 19° C.

variety : Cabernet Sauvignon | 65% Cabernet Sauvignon, 15% Cabernet Franc, 10% Merlot, 5% Malbec, 5% Petit Verdot.

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.48 ta : 6.2 g/l so2 : 109 mg/l

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

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

ageing : Drinking well on release, but the wine has a potential longevity of 10 years.

about the harvest: The grapes were picked at phenolic ripeness

Date of Harvest: March 2012

Type of Harvest: Hand harvest

in the cellar : 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 extract. The skins were pressed after 20 days. It underwent Malolactic fermentation in tank before maturation in 300 L French oak barrels for 24 months; it was then blended, fined, lightly filtered and bottled.

