

Kanu GSM 2011

Delicate, late summer picked strawberry red, alluringly translucent, playfully hiding burst of flavours to come. Initially earthy, with spicy berries, later revealing nuances of milled black pepper with a meaty richness. Comforting vanillin notes entices the palate to explore further. A savoury palate with hints of sweetness derived from barrel ageing, while the full, rounded tannins give the wine structure and backbone. A lingering spicy finish leaves you wanting more.

Matured steak, slow cooked Oxtail or Leg of Lamb

variety : Grenache | 60% Grenache, 21% Shiraz, 19% Mourvedre

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.56 ta : 5.7 g/l so2 : 73 mg/l

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

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

ageing : Drink now, or within the next 7 years

in the vineyard : The grapes were harvested by hand from our single vineyards. South East facing, it benefits from the cool sea breezes.

about the harvest: Date of Harvest: March 2011

Type of Harvest: The grapes were crushed and a bleeding (saignée) of some 35% was taken from the mash

in the cellar : The Grenache and Mourvedre were harvested by hand from single vineyards in Swartland, and the Shiraz from trellised vineyards in Stellenbosch. Careful hand sorting ensured that only healthy grapes went into this wine. The grapes were crushed and a bleeding (saignée) of some 35% was taken from the mash. This increased the skin pulp ratio to enable better extracts of colour and ultimately more structure and concentration. Natural yeasts were used to begin and complete fermentation. Regular pump-overs during fermentation ensured good colour and tannin extraction, and the skins were pressed 21 days after the completion of fermentation. The wine then underwent malolactic fermentation in 500 L French oak barrels, wherafter the wine was racked out of barrel, blended and left to mature for a further 23 months. After maturation the wine was racked, lightly fined, filtered and bottled.

The GSM matured for 23 months in 68% new and 32% second fill barrels, all 100% French oak.

