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Kanu Merlot Rose 2011

Tempting crushed raspberry colour offers delectable candyfloss, red berries and boiled sweet aromas. On the palate, this juicy wine shows depth of flavour with vivaciousness and a lively finish.

A very accessible wine which would pair wonderfully well with grilled prawns, sushi, picnics or simply enjoyed on it's own.

variety : Merlot | 100% Merlot
winery : Kanu Wines
winemaker : Johan Grimbeek
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 5.4 g/l **pH :** 3.4 **ta :** 5.4 g/l **so2 :** 121 mg/l
type : Rose **style :** Off Dry **body :** Light
pack : Bottle **size :** 0 **closure :** Cork

Platter Guide 2015 - 2 Stars
Classic Wine Magazine 2013 - 4 stars

in the vineyard : The vineyards are optimally situated at one to two hundred meters above sea level in the Koelenhof area in Stellenbosch.

Low yielding trellised vineyards, averaging 21 years for the Merlot Rosè. The vineyards are optimally situated at one to two hundred meters above sea level in the Koelenhof area in Stellenbosch.

about the harvest: Date of Harvest: February
Type of Harvest: The grapes were hand-picked from trellised vineyards, averaging 23 years for the Merlot Rosè.

in the cellar :
After being lightly crushed the grapes were allowed skin contact for 4 hours after which the grapes were gently pressed in order to not release harsh tannins. The juice was cold fermented at 12° - 16°C in stainless steel tanks with cultured yeast specifically suited to rosè. Reductive winemaking techniques were used to ensure minimal contact with oxygen, thus preserving the fruit character. The wine underwent lees contact for 2 months for added complexity and mouth feel, after which blending took place. Bottling followed after a light fining, cold stabilisation and filtration.