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Kanu Shiraz Limited Release 2002



USA Wine Spectator - 90/100
Deep ruby and strawberry colour with a cerise rim. Freshly milled pepper bouquet with hints of nutmeg and cloves on a berry base. Sleek and flavourful; concentrated fruit with solid quality wood tannins. Well balanced with a long lingering aftertaste.

Serve at 19Â°C. Ideal with char grilled black mushrooms; moussaka; game girds simmered in red wine; pan-fried pork filled; Ossobucco; and waterblommetjie bredie (a traditional South African lamb stew made with a endemic Cape water lily).

variety : Shiraz | 85% Shiraz, 13% Petit Verdot, 2% Cabernet Sauvignon
winery : Kanu Wines
winemaker : Teddy Hall
wine of origin : Stellenbosch
analysis : **alc :** 13.88 % vol **rs :** 2.7 g/l **pH :** 3.7 **ta :** 6.0 g/l **so2 :** 86 mg/l **fso2 :** 46 mg/l
type : Red **style :** Dry **wooded**
pack : Bottle

2002 Vintage: USA Wine Spectator - 90/100
2000 Vintage: Veritas 2001 - Bronze
1998 Vintage: Veritas 1999 - Gold
John Platter Wine Guide 1999 - ***(*)
Wine Magazine, May 2000 - ****

ageing : Will gain in complexity with two to five years of bottle maturation. Will last for up to 10 years after bottling.

in the vineyard : Soil Type: Decomposed Shale
Age of vines: 5 years
Trellising: Double cordon, vertical shoot position
Vine Density: 3 400 vines / ha
Irrigation: Yes, drip

about the harvest: The grapes were harvested from the Stellenbosch hills area and the cool Stanford climates. The one bringing old world finesse and elegance with violets and spices, while the Stellenbosch hills gives the wine a lot of its structure and deep intense berry fruits.
Yield: 5.5 tonnes / ha
Picking date: 14 March 2003
Grape Sugar: 24Â° Balling
Acidity: 5.5
pH: 3.7

in the cellar : The grapes were crushed and inoculated immediately (due to the wet harvest and some rot on the grapes) with specific shiraz yeasts. The fermentation (25 - 28Â°C) lasted for 7 days on the skins, with regular pumpovers (for good colour and tannin extraction), before being pressed into stainless steel tanks to undergo malolactic fermentation. The wine was then matured in French oak barrels, 50% new & 50% 2nd-fill for 14 months, lightly fined and filtered before being bottled.
Production: 738 x 12 cases.