

## Kanu Cabernet Sauvignon Limited Release 1999

### Veritas 2002 - Gold

Dense ruby with a cerise rim. A rich nose of plums, cigar box cedar wood, spice, and a touch of vanilla. Basket of cassis and chewy berry fruit beneath firm wood. Opulent layers reminiscent of a rich Christmas pudding. Serve at 17 -19Â°C. Entrecote with pepper sauce and crisp frites; pan-fried rump steak with mustard; beef stroganoff; devilled kidneys; Springbok fillet sizzled over hot coals; ostrich neck potjie; black mushroom and olive pasta; and farmhouse cheddar cheese.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon

**winery :** Kanu Wines

**winemaker :** Teddy Hall

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 2.8 g/l   pH : 4.01   ta : 5.5 g/l   so2 : 114 mg/l   fso2 : 31 mg/l

**wooded**

**pack :** Bottle

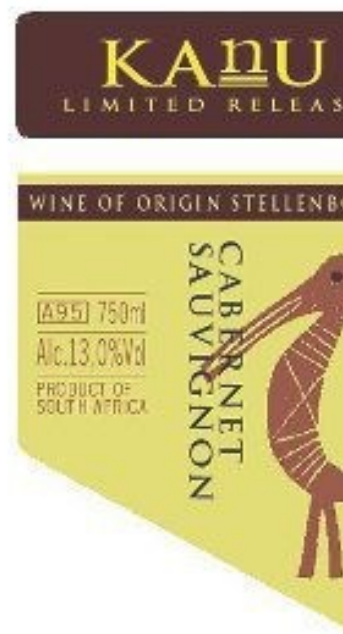
### Veritas 2002 - Gold

Rated \*\*\*\* and listed as "Pick of the new releases" in Wine Magazines August 2000 issue.

A silver certificate in the "Cabernet Sauvignon" category for the "Juliet Cullinan Wine Masters Award 2000".

"98 John Platter \*\*\*\*

2001 Veritas - Double Gold



**ageing :** Lay this wine down in a cool dark cellar for between three and seven years to enjoy this truly memorable wine.

**about the harvest:** The grapes were handpicked from vineyards situated in the prime Koelenhof area of Stellenbosch. The word koel is Afrikaans for cool and best describes how the area benefits from gentle sea breezes in the summer months.

**in the cellar :** After being picked at phenolic ripeness the grapes were lightly crushed and fermented on their skins in open stainless steel tanks at 32Â°C for 18 days. During this time the juice was pumped over several times a day in order that the juice remain in constant contact with the skins ensuring full colour and extract. The wine was lightly pressed and placed in 100% new French oak barriques where it underwent malolactic fermentation. It was racked three times, in the traditional French free flow method, before a further 18 months barrel maturation. It was then lightly filtered and bottled.