

Kanu Merlot Limited Release 1999

The International Wine & Spirit Competition 2002 - Bronze
Double Gold Veritas 2001

Ruby with a cerise rim. A nose of cherries, chocolate, eucalyptus and a herbaceous hint. It's a big, rich wine, full of fresh fruitiness and complexity. The flavours unfold delightfully on the tongue, revealing hints of cherries, nuttiness and freshness. Reminiscent of rich, mature fruitcake. Serve at 19°C. Ideal with ox-tail; pork rib on the fire; venison casserole; barbecued, butterflied leg of lamb with rosemary and garlic; oven baked duck with a cherry sauce; and rare ostrich fillet.

variety : Merlot | Merlot

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 14.8 % vol rs : 3.1 g/l pH : 3.85 ta : 5.3 g/l so2 : 105 mg/l
fso2 : 38 mg/l

wooded

pack : Bottle

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Veritas 2001 - Double Gold

Veritas 1999 - Silver medal winner.

Chosen as one of the top 10 wines out of 400 entered in the Air France/Preteux Bourgeois "Classic

Wine Trophy 1999" (red wine category).

Rated 87 points (on a scale of 1 to 100) in Wine Spectator's 15 May 2000 issue. A prestigious result for this maiden vintage considering it was only one point off the top score in the "South Africa" Merlot and Blends category.

"98 John Platter ****

Wine Magazine December '98 ***(*)

ageing : Kanu Merlot will gain in intricacy for three to five years and will be finest after the millennium.

in the vineyard : The grapes from this vineyard block were of exceptional quality; the berries were small, thick-skinned and intensely black. They were selected from vineyards in the Koelenhof area of Stellenbosch.

in the cellar : After being crushed and then macerated for a day (to enhance the extraction of colour and fruit) the grapes were inoculated and then fermented on the skins in open stainless steel tanks at 33°C. The wine then underwent malolactic fermentation in French barriques. It was racked three times in the traditional free flow method during its 15 months maturation further preserving its fruit character and to negate the need for heavy filtration before bottling.

