

Kanu Shiraz Limited Release 2000

Deep ruby. Pepper and violet bouquet, with hints of nutmeg and cloves on a berry base. Sleek and powerful; concentrated fruit with soft balanced tannins.

Serve at 19° C. Ideal with char grilled black mushrooms; moussaka; game birds 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 | 100% Shiraz

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 13.09 % vol rs : 2.4 g/l pH : 3.95 ta : 5.5 g/l so2 : 97 mg/l fso2 : 37 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

2000 Vintage: Veritas 2001 - Bronze

1998 Vintage: Veritas 1999 - Gold

John Platter Wine Guide 1999 - 3½ Stars

Wine Magazine, May 2000 - 4 stars

ageing : Will gain in complexity with two to four years' bottle maturation.

in the vineyard : Soil Type: Tukulu

Age of vines: 33 years - planted in 1967

Trellising: Perold trellising

Vine Density: 2 500 vines/ha

Yield: 3 tonnes per hectare

Irrigation: Drip

about the harvest: Picking date: 16 February 2000

Grape Sugar: 24.5° Balling at harvest

Acidity: 6.5

pH at harvest: 3.6

Total production: 250 x 12 cases

The grapes were harvested from 33 year old Perold trellised vines in the prime Stellenbosch hills area.

in the cellar : After being crushed, 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 30° C. The wine then underwent malolactic fermentation in French barriques. It was racked three times in the traditional free-flow method during its 12 months' maturation, further preserving its fruit character and negating the need for heavy filtration before bottling.

Wood ageing: 12 months: 20% in new and 80% in 2nd and 3rd fill French Oak

