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Kanu Shiraz 2012

Concentrated, brooding with cherry black rim. Multi-layered nose: bitter chocolate, Marcello cherries, stewed rhubarb, milled pepper and rich mocha tones; all accentuated by a subtle vanilla. A perceptive sweetness follows onto the palate, highlighted by black fruit and touches of allspice. A sleek, muscled wine, well balanced acidity, layered richness and a long finish.

Serve slightly chilled with an aged angus steak, succulent quail or simply with a cigar.

variety : Shiraz | 100% Shiraz
winery : Kanu Wines
winemaker : Johan Grimbeek
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 3.0 g/l **pH :** 3.52 **ta :** 5.9 g/l **fso2 :** 82 mg/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Cork



ageing : Enjoy now, or within the next 3 years.

in the vineyard : 8 years old vines in the vertical shoot position.

about the harvest: Date of Harvest: March 2012
Type of Harvest: The grapes were handpicked from cooler vineyards in Stellenbosch. The grapes were harvested by hand from a single vineyard Shiraz.

in the cellar :
Southerly facing, it benefits from the cool sea breezes. The grapes were crushed and a bleeding (saignée) of some 45% was taken from the pulp. This increased the skin pulp ratio to enable better extraction and ultimately more structure and concentration. Cold maceration took place until the must heated up due to the start of spontaneous fermentation. It was this natural fermentation that fermented the wine to dryness Regular pump overs during the fermentation process ensured good colour and tannin extraction. The wine was left on its skins for a further 14 days before being pressed. The wine then underwent malolactic fermentation in barrels and further 48 months maturation in 500 L French oak barrels. The wine was racked twice during its maturation cycle.

After maturation the wine was racked, lightly fined with fresh egg whites to polish the tannins, filtered and finally bottled. The Shiraz spent 48 months in 33% new and 66% seasoned barrels, all French oak.