

Kanu Semi Sweet Rose NV

A vivid salmon pink colour offers delectable candyfloss, red berries and boiled sweet aromas. On the palate, this juicy wine shows depth of flavour with vivaciousness and a lively finish.

A very accessible wine which would pair wonderfully well with grilled prawns, sushi, picnics or simply enjoyed on its own.

variety : Merlot | 100% Merlot

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 18.0 g/l pH : 3.45 ta : 6.6 g/l so2 : 185 mg/l

type : Rose **body :** Light

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : Low yielding trellised vineyards, between the ages of 8 and 21 years old. The vineyards are optimally situated at one to two hundred meters above sea level in the Koelenhof area in Stellenbosch.

about the harvest: Date of Harvest: February

Type of Harvest: The grapes were handpicked from the two different blocks at their optimal ripeness.

in the cellar : After being lightly crushed the grapes were allowed skin contact for 4 hours after which the grapes were gently pressed in order not to release harsh tannins. The juice was cold fermented at 12 - 16°C in stainless steel tanks with cultured yeast specifically suited to rosé. The two cultivars were kept apart and allowed to ferment to complete dryness. Reductive winemaking techniques were used to ensure minimal contact with oxygen, thus preserving the fruit character. The wine underwent lees contact for a protracted time for added complexity and mouth feel after which blending took place. The residual sugar was raised with grape concentrate. Bottling followed after a light fining, cold stabilisation and filtration.

