

Kanu Keystone 2014

Intense and brooding with a shade of vivid cerise. Initial notes of sandalwood and fynbos, but gradually revealing notes of dark chocolate and cedar spiciness. The palate is full bodied with supple tannins, good structure and a definitive line of acidity. Nuances of tobacco leaves, cherry compote and bitter chocolate tantalize the taste buds, resulting in a dry, lingering finish.

Serve at 19° C. Dry aged Prime rib and soy glazed root vegetables braised Brisket and herb dumplings or Stilton and crackers.

variety : Cabernet Sauvignon | 37% Cabernet Sauvignon, 21% Merlot, 21% Cabernet Franc, 12% Malbec, 9 % Petit Verdot

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.58 ta : 6.1 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : Enjoy this wine now, or savour it for the next 10 years.

about the harvest: Date of Harvest: March-April 2014

in the cellar : Picking was done to coincide with phenolic ripeness. All 5 varieties were picked separately, lightly crushed and 35 % of juice was bled off to increase the skin/pulp ratio. The different varieties all underwent natural fermentation in ½ ton bins with regular manual punch downs, ensuring good colour and tannin extract. A prolonged post fermentation maceration period of 20 days followed before the skins were pressed in a traditional basket press. The various components were blended and racked to 300 L French Oak barrels to undergo Malolactic Fermentation. The wine spent another 29 months in barrels, racked out of the oak and given a light egg white fining prior to bottling.

26% of the wine matured in new French oak barrels with the remainder maturing in seasoned oak.

