

## Kanu Merlot Limited Release 2000

Ruby with a cerise rim. A highly complex nose of cherries and dark chocolate, with organic undertones. It is a big, rich, meaty wine, offering organic and earthy flavours, complemented by a firm tannin structure. Serve at 19°C. Ideal with ox-tail; pork rib on the fire; venison casserole; barbequed butter flied leg of lamb with rosemary and garlic; oven baked duck with a cherry sauce; and rare ostrich filet.

**variety** : Merlot | 100% Merlot

**winery** : Kanu Wines

**winemaker** : Teddy Hall

**wine of origin** : Stellenbosch

**analysis** : alc : 13.97 % vol    rs : 3.1 g/l    pH : 3.78    ta : 5.6 g/l    so2 : 105 mg/l    fso2 : 29 mg/l

**type** : Red      **wooded**

**pack** : Bottle

98 Vintage: \*\*\*\* John Platter; chosen as one of the top ten wines out of 200 entered in the Air

France/Preteux Borgeois "Classic Wine Trophy 1999" (red wine category).

99 Vintage: Double Gold medal at the Veritas 2001.

2000 Vintage: 88/100 in the USA Wine Spectator "April 2003 issue"

**ageing** : Kanu Merlot will gain in intricacy for three to five years.

**in the vineyard** : Soil Type: Decomposed Malmesbury Shale

Age of vines: 9 years

Trellising: Bush vines

Vine Density: 3 333 vines/ha

Yield: 6.1 tonnes per hectare

Irrigation: Some

**about the harvest**: Picking date: 9th February 2000

Grape Sugar: 23.8° Balling at harvest

Acidity: 7.7 at harvest

pH at harvest: 3.3

Total production: 1 365 x 12 cases

**in the cellar** : Fermentation temperature: approximately 33°C

After being lightly 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. During this time the juice was pumped over several times a day in order for the juice to remain in constant contact with the skins, ensuring full colour and extract. The wine was lightly pressed and placed in French oak barriques, where it underwent malolactic fermentation. It was racked three times, in the traditional French free flow method, before undergoing further 15 months barrel maturation, further preserving its fruit character and negating the need for heavy filtration before bottling.

