

Kanu Keystone Limited Release 2000

Deep garnet in colour. A bouquet of black cherries, blackberries, cloves and allspice with a hint of cinnamon. Rich, juicy, ripe plum and almond on the palate; firm ripe tannins give the wine its complex structure.

Serve at 19Â°C. Curried butternut soup; rolled sirloin with red wine and mushroom sauce, casseroled shoulder of Karoo lamb; roast leg of venison; grilled pork sausages; breast of duck with creamy peppercorn sauce; herb stuffed quail; and lasagne.

variety : Cabernet Sauvignon | 86% Cabernet Sauvignon, 14% Merlot

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 12.75 % vol rs : 2.3 g/l pH : 3.83 ta : 6.6 g/l so2 : 91 mg/l fso2 : 36 mg/l

type : Red **wooded**

pack : Bottle

99 Vintage : ****(*) Wine Magazine â€” September 2002 edition; **** Wine Magazine â€” September 2001 edition and Double Gold at Veritas 2001; Gold medal at the Michaelangelo 2002 Competition

ageing : For optimum drinking the wine should be bottle aged for a further three to seven years.

in the vineyard : Soil Type: Various

Age of vines: Various, from 9 to 27 years

Trellising: 3 wire Perold

Vine Density: Various vineyards

Yield: 6.1 tonnes per hectare

Irrigation: Some

about the harvest: Picking date: 9th February to 14th March 2000

Grape Sugar: 23.8Â° to 25.6Â° Balling at harvest

Acidity: 7.2 to 8.4 at harvest

pH at harvest: 3.2 to 3.4

Total production: 3 250 x 12 cases

in the cellar : After being picked at phenolic ripeness, the grapes were lightly crushed and fermented on their skins, for 18 days, in open stainless steel tanks between 29 and 31Â°C for eighteen days. During this time the juice was pumped over several times a day in order to remain in constant contact with the skins, ensuring full colour and extract.

The wine was lightly pressed and the Cabernet Sauvignon was placed in 100% new French oak barriques and the Merlot in second fill French oak barriques. The respective wines then underwent malolactic fermentation and were racked three times, in the traditional French free flow method, before undergoing further 18 monthsâ€™ barrel maturation. They were then blended, lightly filtered and bottled. Wood ageing: 18 months in French Oak Barriques; Cabernet Sauvignon in new, Merlot mostly in second fill.

