

Kanu Cabernet Sauvignon Limited Release 2000

Dense ruby with a cerise rim. A rich nose of plums, cigar box cedar wood, spice, and a touch of vanilla. Basket of cassis and chewy berry fruit beneath firm wood. Opulent layers reminiscent of a rich Christmas pudding.

Serve at 17 – 19°C. Entrecôte with pepper sauce and crisp frites; pan-fried rump steak with mustard; beef stroganoff; devilled kidneys; Springbok fillet sizzled over hot coals; ostrich neck potjie; black mushroom and olive pasta; and farmhouse cheddar cheese.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 13.49 % vol rs : 2.7 g/l pH : 3.96 ta : 6.5 g/l so2 : 85 mg/l fso2 : 27 mg/l

type : Red **wooded**

pack : Bottle

98 Vintage: **** John Platter; ***(*) and listed as "Pick of the New Releases" in Wine Magazine "August 2000 edition; Silver in the "Cabernet Sauvignon" category "Juliet Cullinan Wine Masters Award 2000"; Double Gold at Veritas 2001.

99 Vintage: **** John Platter; ***(*) Wine Magazine "December 2001 edition; SAA Business Class listing; Gold medal winner at the Veritas 2002 Awards.

ageing : Lay this wine down in a cool dark cellar for between three and nine years to enjoy this truly memorable wine.

Maturation potential: up to 6 years after harvest

in the vineyard : Soil Type: Decomposed Malmesbury Shale

Age of vines: Planted in 1985 and 1990

Trellising: Bush vines and Perold

Vine Density: Varies from block to block

Yield: 5.9 tonnes per hectare

Irrigation: Yes, some

about the harvest: Picking date: 21st February to 14th March 2000

Grape Sugar: 24.1 to 25.6° Balling at harvest

Acidity: 6.9 to 8 at harvest

pH at harvest: 3.2 to 3.4

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 at 31°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 100% new French oak barriques, where it underwent malolactic fermentation. It was racked three times, in the traditional French free flow method, before undergoing further 18 months barrel maturation. It was then lightly filtered and bottled.

Wood ageing: Total of 21 months in new French Oak Vicard Barrels

Total production: 1 270 x 12 cases

