

Kanu Red 2001

A nose of raspberry/strawberry jam, cinnamon and minty chocolate. Soft tannins with juicy fruit that ends in a pleasant dry finish. Serve at 19°C. An everyday social red that can be enjoyed with roast pork, roast duck, Prosciutto ham.

variety : Ruby Cabernet | 56% Ruby Cabernet, 44% Cinsaut

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 13.01 % vol rs : 2.2 g/l pH : 3.87 ta : 5.7 g/l so2 : 141 mg/l fso2 : 57 mg/l

wooded

pack : Bottle

1998 Vintage: Wine Magazine (SA), June 1999 - ***(*) and listed as "Best Buy"

Wine Magazine (SA), September 2000 - ****

2000 Vintage: Wine Magazine (SA), October 2001 - ***

ageing : Drinking well now, but will benefit from two to three years' bottle maturation.

in the vineyard : Soil Type: Decomposed Malmesbury Shale

Age of vines: ± 10 - 15 years

Trellising: Bush vines

Vine Density: Various

Yield: 9.8 tonnes per hectare

Irrigation: Yes, only overhead sprinklers when needed

about the harvest: Picking date: 28th February 2001 to 14 March 2001

Grape Sugar: 21 - 25° Balling

Acidity: 6.8 to 8.4 at harvest

pH at harvest: 3.3 to 3.5

in the cellar : The grapes were fermented on the skins in open stainless steel tanks at 27°C. The concept of "minimal handling" was adopted; once the grapes reached the cellar, traditional gravity flow, minimal pumping and minimal filtration methods ensured that the wines remained packed with fruit flavours, and is as natural as intended. The wine was racked twice and only lightly filtered before being bottled.

Wood ageing: 15% of blend for 12 months in 225 litre French oak barrels.

Total production: 7300 x 12 cases

