

Kanu Red 2002

A nose of raspberry / strawberry jam, cinnamon and minty chocolate. Soft tannins with juicy fruit that ends in a pleasant dry finish.

Serve at 19Â°C. An everyday social red that can be enjoyed with roast pork, roast duck, Prosciutto ham.

variety : Ruby Cabernet | 39% Ruby Cabernet, 24% Merlot, 19% Cabernet Sauvignon, 15% Shiraz, 2% Cinsaut

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 13.9 % vol rs : 2.5 g/l pH : 3.67 ta : 6.3 g/l so2 : 125 mg/l fso2 : 52 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle

2002 Vintage: Platter Wine Guide 2004 - 3 Stars

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

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

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

ageing : Drinking well on release, up to 3 years after bottling.

in the vineyard : Soil Type: Decomposed Malmesbury Shale

Age of vines: Â± 10 - 15 years

Trellising: Bush vines

Vine Density: Various

Irrigation: Yes, only overhead sprinklers when needed

about the harvest: Picking date: February 2002

Grape Sugar: 21 - 25Â° Balling

Acidity: 3.3 - 3.5 at harvest

in the cellar : The grapes were fermented on the skins in open stainless steel tanks at 27Â°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: 6 months in 225l French Oak Barrels, 2nd fill.

Total production: 6 370 x 12 cases.

