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## *Shiraz*

### **Tasting Notes:**

Good, intensity in colour. Decadent and voluptuous nose, all accentuated by a subtle vanilla. Loads of spice and fruit with lovely violet and lily notes. A lovely fragrant wine, sleek and sensual, well balanced acidity, layered richness and a long finish. Enjoy now, or within the next 5-7 years.

### **Suggested Food Pairing:**

This wine calls for meat dishes, whether dry aged beef cuts or venison, the choices are without limits.

### **Viticulture:**

**Varietal:** 100% Shiraz

**Yield:** 8-10 tonnes / ha

**Trellising:** Vertical shoot position

**Age of Vines:** 10-12 years

**Origin:** Stellenbosch

**Harvest:** March

### **Winemaking Practice:**

The grapes were harvested by hand from a single vineyard in Stellenbosch. The grapes were carefully hand sorted prior to a light crushing and a bleeding (saignée) of some 35% was taken from the pulp. The pulp macerated for a short period in open stainless steel fermenters and then inoculated with selected cultured yeast. Regular, but gentle automated punch downs were done until fermentation was completed. The wine was left on its skins for a further 14 days before being pressed in small batches in a traditional basket press. The wine then underwent malolactic fermentation in barrels and further 16 months maturation in 500 L French oak barrels. The wine was racked twice during its maturation cycle. The wine was racked, lightly fined with fresh egg whites to polish the tannins, filtered and finally bottled.

The Shiraz spent 16 months in 100% seasoned barrels, all French oak.

*Safra 2010. Rootstock Vinhos em 05/04/2018. Neo Business.*