



January 2013

As I popped my first bottle of bubbles to see the New Year in (it was the Kanu Giselle of course), the reality then hit me. 2013 is going to be AWESOME!!!

There are so many exciting things happening this year. China's curious interest in Kanu wines has become a firmly bonded companionship, sealed by the kiss of Kanu's Merlot. The first stage of the building project on Kanu is almost completed and by the beginning of October, Kanu will have a brand new tasting area, wedding venue and fine dining restaurant awaiting your arrival.



We have also recently had so many people either coming to the farm or writing us letters; all in awe of the quality of our wines. After the split with Mulderbosch in 2011, Kanu had to be re-established, re-designed and re-furnished. The markets we started distributing our wines were completely new. New faces came to wonder about this perky little African bird, and slowly dared to try Kanu for the first time. And all it took was one sip... and we were friends for life! One client ever wrote:

"As a matter of interest; I have often seen Kanu wines in the bottle stores but was never brave enough to buy it.....the unknown.

Last week I dared to buy a three pack at O R Tambo's duty free shop; Rockwood Red, Natural Sweet Shiraz & Chenin Blanc. I was so pleasantly surprised by the smooth well balanced quality of these wines that I googled Kanu the moment I returned home which was followed by my order to you.

Please convey this message to your boss; you have a true master winemaker in your stable and a superior product to be proud of." - Cecil G Petersen.



Above all of that, we are so excited for the 2013 harvest, which is due to start the last week of January with the first batch of Chardonnay for our Giselle 2013 "bubble" blend. Due to weather conditions and the growth of the grapes, the 2013 harvest seems to be 2 weeks behind. This extra time is used to clean and re-clean the cellar and equipment and to check (and double check) that all our systems are up, running and ready. Once the harvest starts, our team will be GLADIATORS – ready for anything!

The grapes on Kanu are in TOP condition, as the vines have been tipped for the perfect canopy conditions. The vine's canopy has to be well ventilated, cool and shady, as the Capetonian heat can easily cause sunburn (ask anyone on the beach). As drought can cause the vines major stress, watering is critical.



While we wait for the big day when the first of the season's grapes enter our press, we are doing a few bottlings including those of the KCB and Chardonnay Barrel Fermented 2012. Soon the days of idly sitting around will be replaced by a constant rush of a harvest.

So feel free to pop in at the farm, explore some great wines and witness how things get done during the harvest!

Kind Regards

Monique Burn

P.s. For those who find it hard to find fine wines on the shelves, please contact Kanu. We will deliver our wines right to your door.

Meet Tanya Fourie

At the end of 2012 I promised to provide more information regarding Kanu's mystery student. Tanya Fourie is a student from the University of Stellenbosch, BSc Viticulture and Oenology. Originally from Knysna, she has a heart for the outdoors, water sports and viticulture. Design is another passion, surpassed only by the art of creating top quality wines.

Tanya was selected from many applicants to do an internship at Kanu, during the 2013 harvest. Soon after her arrival, it was clear that she is a good match for the cellar team, as friendship bond were easily formed. She will use her team as the milking ground for their years of knowledge, especially Johan Grimbeek, Kanu Winemaker.

It was only after the December break that she started to get a better idea of what life in a cellar was like. Hours and hours of Johan's relentless cleaning procedures, as they push to get everything spotless before the first grapes come in.



Wine of the Month: Kanu Sauvignon Blanc



GOOSEBERRY Guava
cut grass Crisp **Fresh**
Nettles Smooth
Clean Green Peppers
COMPLEX **Balanced**

Karina's famous Ceviche with avocado and corriander

Karina was a Chilean harvest intern on Kanu in 2011, and the talk of the town. She was a real South American senorita, with a big bunch of curly black hair to go with the Spanish that rolled out of her mouth.

Karina was like no one I have ever met. She would tell jokes until your jaw was stiff from laughing. She could dance for hours, either in a club or by herself, non-stop. If she was in a good mood, the tequila started pouring. If she was angry, not even the devil himself wouldn't go up against her. She also had a golden heart.

When she cooked... oh my! Then people would stop, put their noses in the air and follow the delectable scent of all things new. If it was not quesadillas, it was tortillas, empanadas, chilli con carne or some random concoction that her grandmother had taught her as a child. Whatever it was, I had "never tasted anything as good". In the kitchen her world would transform, as she sang her Spanish songs, swaying her hips whilst juggling (what seemed random) ingredients into a pan/pot/bowl. Only to place something spectacular in front of you a few minutes later.

One of Karina's favourites, for those hot days on the terrace, was cool Ceviche with a big glass of ice cold Kanu Sauvignon Blanc.



Ingredients:

- 500 gr of fresh Yellowtail fillets, cubed
- ½ red onion, sliced finely and washed in cold water
- ¼ red pepper, finely cubed
- ½ tsp. grated ginger
- ½ tsp. grated garlic
- ½ tsp. smoked paprika
- 2 tbsp. fresh coriander leaves
- 3 limes or 2 big lemons' juice
- ½ grapefruit's juice
- 1 tbsp. olive oil
- ½ avocado (optional), cubed
- Salt and pepper

This recipe is very simple. Combine all the ingredients and refrigerate it for 5-10 minutes before serving. There is no cooking involved.

The secret to an amazing Ceviche is this – never let it stand for more than 15 minutes, as the acid in the lemons "cook" the fish.

Serve it with fresh garlic bread and a cold glass of Kanu Sauvignon Blanc 2011.



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