



Kanu

Natural beauty at it's best...

February 2013

As the fermentation aromas of the Sauvignon Blanc overcome my senses, I am held captive in front of my computer. How is anyone supposed to work when your entire mind is focussed on pineapples, passion fruit and guavas?

The fact that Francis is making the Cellar Team glazed pork chops for lunch, is not helping my salivating situation. All in all; harvest time is a time for celebrating flavours!!

Tanya Fourie no longer works at Kanu, leaving the Team in a bit of a "Man-Down" situation. But there seems to be nothing that our guys cannot cope with, as adrenalin is constantly pushing them forward. Spirits are at an all-time high as the once solitude, quiet cellar has transformed into a vibey night club. As the music blares, everyone bobs their heads to the beat of the song; smiling, working and never stopping.



So you ask yourself, "Where does this energy come from?" It is simple. For 365 days of the year, everyone else on the farm work feverishlu to aet the vines lookina spectacular. They weed it. water

it, prune it, work the vine's canopy, work the soil and, and, and. It just never stops! So this one season in the year, it is the Cellar Team's responsibility to make the result (of lots of hard work) beautiful. To show that all the hard work was not in vain. Because at the end of the day everyone on Kanu has the same dream, this makes us a team. We all do our best, bring our part, so that Kanu can do well, grow and thrive! It is only through the success of our Brand that we all get rewarded.

Up to date, the Sauvignon Blanc for both Stellenbosch and Durbanville has been harvested, with their fermentation aromas slowly driving me insane with thirst. The first batch of Chardonnay and Pinot Noir grapes for Kanu's Giselle MCC were the first grapes to kick off the 2013 harvest. They have completed their fermentation and are ready to be blended. The bottling of the MCC will take place late March (as there is no time until then). The rest of the Chardonnay and Pinot Noir, for the Chardonnay Pinot Noir blend, will come in early March as the sugars start to rise.



Yesterday the first batch of Merlot came in for Kanu's Merlot Rose. Since the Hilton hotel has listed Kanu's Merlot Rose on all their African wine lists, we are running to stay ahead with the demand. Today the "Chenin Rush" starts as Chenin from Stellenbosch, Swartland and Voor-Perdeberg start pouring in. The quality of the grapes is outstanding and the pressure is on. The Chardonnay and Chenin Blanc for the Barrel Fermented wines will only come in early March as the sugar needs to be pretty high for those beauties. Then it is just the Viognier to harvest, before the full blow of red grapes start pouring in.



For my dogs, harvest season is heaven as they just LOVE wine grapes. Walks on the farm have been replaced by periods of standing under the vines, pulling off grapes. (You can only imagine how funny the sausage dogs are!) The area outside the cellar is kept clean by 4 dogs munching on the loose fallen grapes. Altogether, everyone is happy as the 2013 harvest blossoms on.

Andrew and I have decided to join the Cellar Team a few nights a week, to be part of the fun. It is promising to be a sticky business, but I cannot wait! I will let you know how it goes in next month's letter...

Have a fabulous March!

Monique Burn

World, meet Wernich L Horn (aka Harry)

Age: 32

Dogs' names: None, but he does have 2 cats; Tigger and Rascal

Harry Horn is a highly driven, energetic individual, whom is Kanu's new National Marketing and Sales Manager. As a PE boy-tjie who has lived in Pretoria his whole life, Harry knows Gauteng like the back of his hand. With wide knowledge and experience in the restaurant industry, he was the perfect fit from the word "Go!"

Harry started as a rep for Kanu in 2011, responsible for establishing Kanu's brand in Gauteng. In less than 2 years, Harry seems to take Pretoria and Johannesburg with a "Kanu"-storm. He has pushed the boundaries of how fast a brand can move into a province. Harry already established a footprint in Limpopo and Mpumalanga and will soon be taking over the reigns in Swaziland, Kwazulu-Natal, Free State and North West.

And if you were to ask him what drives him, the answer comes quick and easy. "I want to be successful and known for giving 300% towards everything I do. I feel that the foundation of any service should be client satisfaction and good service, two things that pushes me in my daily business. Plus, (he will say tongue in cheek) I get to meet strange and wonderful characters every day. The possibilities that lies when you network with people... they are endless!"

If you are ever in search of Kanu wines in your area, feel free to give Harry a shout at 083 755 2272.

Wine of the month: Kanu Viognier 2012





Kanu is proud to announce that we have just released our 2012 Vintage of Viognier. As all of our previous vintages sold out before it was in the bottle, we are relieved to have a *little more to share* this year!

Kanu's Viognier is a beauty in its class, with aromas of orange zest, fresh lime and Turkish delight captivating your interest. You can expect a burst of flavour; citrus and ripe passionfruit, juicy peach and fresh apricots, fresh almonds and honey. It is a perfectly balanced wine with lively acidity. Harmonious support from seasoned oak underlies the long lingering aftertaste. Only perfectly ripened Viognier grapes can have such an explosive result after 10 months in French-Hungarian oak barrels.

Fran's glazed pork chops



Ingredients

2 Pork Chops, bone in

1 Cup Flour

1 Tablespoon Smoked Paprika

1 teaspoon Salt

Sunflower Oil

Juice of 2 lemons

125ml Kanu Viognier

2-3 Tablespoons Brown Sugar

Preheat oven to 180°C

Whisk together flour, paprika, and salt in a bowl. Cover the chops in this flour and shake off the excess flour.

Heat up a few glugs of oil in a big pan and fry the chops until they start to “get some colour”.

Place the chops in an ovenproof dish, while you deglaze the pan with the lemon juice and Viognier. Make sure to scrape the browned bits off the bottom of the pan while reducing the liquid slightly. Pour the content of the pan over the pork chops and sprinkle the top of the pork chops with the brown sugar.

Place in oven for about 10 minutes, or the pork is cooked through.

Remove the chops from oven and let them rest for a few. This will allow your meat to become much more succulent, as the protein slightly relaxes after the extreme heat.

Pour the “pan drippings” over the pork as you serve it with garlic mash and oven gilled buttered green beans. Pour yourself a few glugs of Kanu Viognier 2012 and savour every bite. Absolutely delish...!



I ♥ VINTAGE

**Kanu regularly has special offers
available on the farm.
Call us at 021 865 2488 to stay up to date.
Don't miss out ever again!!**

Kanu Wines

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