



March 2013

Dew drops catch my eye as I put an ice cold grape in my mouth. It bursts open with fresh, beautiful, flavours. It feels like I must have sleep walked all the way to this vine, but now I am suddenly awake. Around me the world seems to awaken with purple and pink clouds transforming from the deep blue sky. Birds chitter and chatter about what seems to be the events of yesterday, today and who knows? Maybe even tomorrow? All my senses are awakened. I think it is sometimes more important to switch off that cellphone/TV/computer for an hour/day/weekend and go back to the basics. Keep it simple. Put your feet in water. Sit and stare at the fire when you are making a braai. Laugh at fat sausage dogs who only want to steal more grapes off the vines.

In last month's letter I said how I was going to work one night in the cellar... What fun! First I got to make the yeast batch for the Pinot Noir. Of cause I first drank about a litre of fresh Pinot Noir juice, without Johan knowing and ended up with a type of brain freeze because it is sooo sweet. But most of the night I either sorted grapes, cleaned machines or swept grape skins into piles, before scooping it on to a truck for composting. My arms were stiff, my hair had grape juice in it and my clothes were soaked. But I absolutely LOVED it! I actually ended up doing it on a weekly basis. Now, I am officially accepted as one of the team and feel like a top scout, farm girl or otherwise known as Super Woman!



But, lets get back to the interesting part. The Cellar has literally been bubbling and brewing on this side of Stellenbosch. Please go and have a look at the video and see of how the Chardonnay, Viognier and KCB sound when they are fermenting. (The sound has not been edited. It is not a bubble bath and no, it is not a fake.) This is just what they sound like during their natural fermentation period. Both of these wines are now fermented dru.

alongside most of the wines in the Cellar. The only grapes still coming in are those of the Cabernet Sauvignon, Mouvedre, Petit Verdot and the Chenin Blanc for the Noble Late Harvest. The Noble Late Harvest promises to be stunning this year, as the humidity and moisture in the air has created perfect conditions for Botrytis.

The Shiraz and the Grenache have fermented dry. Johan does hourly punch-down to optimise skin contact for the wine to ensure good colour and tannin binding. If you have time to look at my pictures, you will see how amazing the colour is looking of both wines. For the past 2 years, Johan has decided to only use natural fermentation for red wines that undergo barrel maturation, as with the Chardonnay, KCB and Viognier. This includes the wines for the Keystone, Shiraz and GSM. Johan is trying to keep things as natural as possible; he doesn't add enzymes either. He believes that when you make wine in a more natural kind of way, the complexity of the wine will be much greater as a greater spectrum of flavours are released.



We are also excited to say that Johan has brought his personal basket press to the cellar, which we will use to press all the elements for the Keystone, Shiraz and GSM... As I said, "going back to basics". The basket press will allow our wines to be pressed in a much subtle kind of way. As the volumes of these wines are so small, grapes tend to get over-pressed in a big cellar press.

Other than that, the GSM and Shiraz 2011 will be taken out of the barrels next week, before being, filtered, blended and bottled. These wines will then undergo bottle fermentation for another year before being released into the market.

The Giselle 2013's base wine is also ready to be blended and bottled. Each bottle will only get a metal cap on, as the wine undergo secondary fermentation in the bottle for the next 30 months. It is during that time that the natural bubbles form in the bottle, giving it the signature Method Cap Classic texture. After that, the Giselle will be degorged, corked and labelled before being released into the market. It may be a long process, but it sure is worth the wait!



I hope you have a fantastic April, as the world slowly starts to turn orange and brown under the Autumn sky. I want to hear about all the fabulous Kanu wines you have had until then. Give me a message on either Facebook or Twitter, or better yet, pop in at Kanu to try beautiful wines and see how a real farm works.

Monique Burn



The Sound of Barrel Fermentation - Video

Please meet Mrs Alicia Alves

Dogs: "I just don't have patience for them... I have 2 children!"

Favourite meal: "My mother's famous chicken and potatoes" (Don't worry folks; I am in the process of getting the recipe from her for next month's letter!)

Early April 2012, Alicia Alves started to work in the Exports department of Kanu. We soon realised that she was one to keep an eye on, as her impeccable quality of work started to shine.

Alicia grew up on Beau Joubert Vineyards, with the vineyards as her playground. Without knowing it, the wine industry entwined itself with her life and soul. It seemed the natural choice to start working for a cellar after school. With her good attitude and willingness to learn, Alicia soon worked her way up the ladder. From warehouse manager, to logistics manager to exports. She became so famous for her quality of work, that even a SAWIS inspector credited her as a valuable asset to any business. Kanu was more than thrilled to have her as one of the team!



Alicia is neat, super organised and can handle a hell of a lot of pressure without breaking into a sweat. She is passionate about her work, always thriving to give every client more than they expect. Not to

mention her drilling our staff to make sure that our exports are always first to be ready for shipment. And all of that without ever losing her friendly smile. "Life is way too short! Make every day count..."

Wine of the month: Kanu GSM 2010



With winter around the corner I have decided that I am going to prepare you for your "emergency/survival winter wine collection". At the top of my list, would have to be the Kanu GSM. This is Kanu's top-of-the-range red wine, and rightly so. The blend itself is a classically French, consisting on Grenache, Shiraz and Mourvedre with quantities in the same order as the name. Grenache and Mourvedre are both varietals that are less common to the public, but are awesome blending component which bring complexity and a variety of flavours to the wine. Natural fermentation, hourly punch-downs and 18 months in French oak... All key elements for this beautiful wine.

What do I think? This wine is a delicate, late summer picked strawberry red, which is alluringly translucent. The GSM playfully hides burst of flavours; initially earthy, with spicy berries, later revealing nuances of milled black pepper with a meaty richness. Comforting vanillin notes entices the palate to explore further. A savoury palate with hints of sweetness derived from barrel ageing. This wine is like the Nigella of wines, with it's full, rounded tannins that give structure and backbone. The GSM is delicious now, but will age gracefully, making it a "MUST-HAVE" for the long winters ahead.

Recipe of the month: Cape Malay pickled curry fish



With the year that seems to fly by, we suddenly find ourselves less than a week away from the Easter. There is not a child in the world found without a marshmallow Easter egg half hanging out of their mouths. In South Africa, there is 2 main things that almost go hand-in-hand with Easter. The one is Hot Cross Buns and the other is a good batch of Cape Malay curry fish.

Easter is a time of sharing and going back to our heritage of Christian values. It is time when family and friends come together and celebrate with food. This recipe is a tried and tested Jane-Anne Hobbs Rayner recipe, and is sure to be the highlight of the day. The best part is that the longer in advance you prepare it, the better.

For the fish:

1 kg fresh kingklip or deep-sea hake fillets, portioned to the desired size
100 ml white flour, for dusting
salt and white pepper
45 ml sunflower oil

For the pickle:

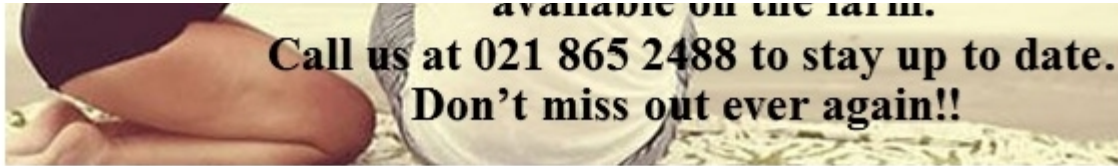
60 ml sunflower oil
2 onions, peeled and sliced into chunky rings
2 cloves garlic, finely chopped
a thumb-size piece of ginger, peeled and grated
4 bay leaves
6 fresh lemon leaves
3 whole cardamom pods
5 ml cumin seeds
1 red chilli, finely chopped
10 ml turmeric
5 ml mild curry powder
15 ml brown sugar
60 ml white wine vinegar
5 ml finely grated lemon zest
8 black peppercorns
5 ml salt
the juice of 3 lemons
125 ml water

Heat the oil in a frying pan. Put the flour onto a plate and season with salt and white pepper. Dust each slice of fish in the seasoned flour, before frying it until golden brown on both sides. It should be *just* cooked through. Remove from the heat and set aside.

Now make the pickling mixture. In a clean pan, heat the oil and add the onion rings. You want them to be slightly brown, but not soft. Add the garlic, ginger, bay leaves, lemon leaves, cardamom and cumin seeds and cook, stirring gently, for another minute or two, taking care not to let the garlic brown. Now add the chilli, turmeric, curry powder, sugar, vinegar, lemon zest, peppercorns and salt. Turn down the heat and let it gently bubble for two minutes, or until the mixture has reduced slightly, and the strong vinegary flavour has cooked away. Finally, stir in the lemon juice and water. Simmer for another minute, then remove from the heat.

Tip half of this mixture into the bottom of a ceramic or plastic dish just big enough to hold all the fish in a single layer. Pour the remaining mixture on top, making sure every piece of fish is well coated with the pickling liquid. Top with a few extra lemon leaves, cover the dish tightly with clingfilm or a lid, and refrigerate for at least 12 hours - preferably 24 - turning the fish now and then in its pickle. This is to be served cold, alongside some fresh bread, a plain salad and a glass of Classic Dry White, preferably on the couch and your feet in the air.





Kanu Wines

Kanu R304, Stellenbosch, 7600

Phone: +27 21 865 2488 | Fax: +27 21 865 2351

www.kanu.co.za | info@kanu.co.za