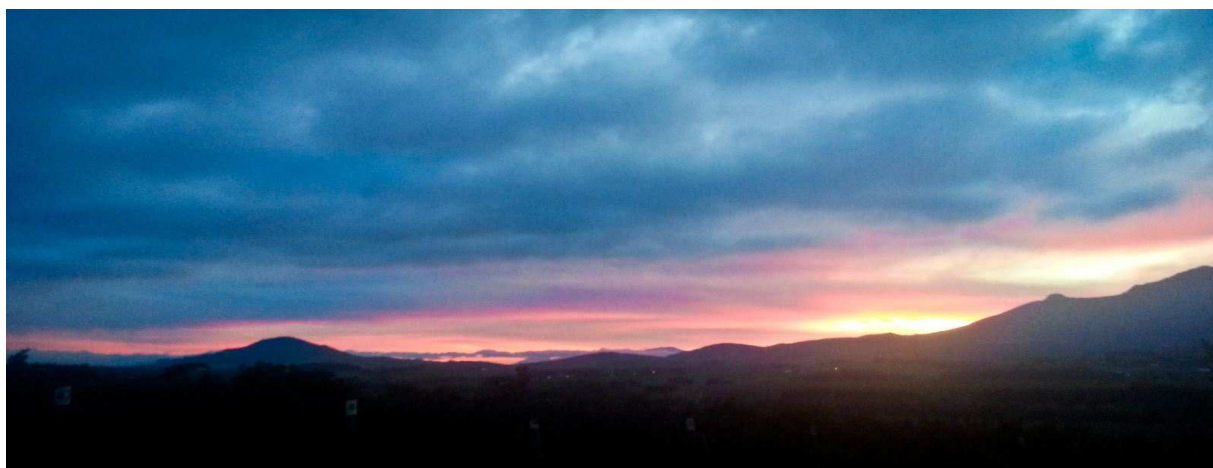




April 2013

“Pink skies in the morning are the shepherd’s warning!” That was one of the first things someone told me when my family and I moved to Stellenbosch in 1998. I always found it a very odd saying, as the Stellenbosch morning skies always have a tendency to be some shade of pink. (Yes, my life as a shepherd would never have worked out!) Well... this saying was the first thing I thought of when I went outside with the dogs early bells this morning. A striking image of black mountains and dark grey skies, with florescent pink splatters in between.

Summer has come to an end and the days have turned cold, as we suddenly find ourselves suddenly sleeping with socks again. (Yes, I know most of you are having a good laugh at us. “Cold” in Stellenbosch means anything under 19° C, and not the crazy coldness you are used to after your extreme winter!) Rain is coming, and big rain at that. Today alone they are expecting 35mm to fall and tomorrow 50mm. Emergency safety unites have been activated as gale force winds and storms head our way.



The funny thing is that with all this talk of bad weather, all anyone can talk of is SOUP! So tomorrow we plan to make and eat meaty, split-pea soup, the way our grandmothers used to make it! YUM! I love how food is something that can be so simple, yet have such a lasting effect on people’s moods and state of minds.

Other than the weather, the “talk of the town” has been the Basket Press on Kanu. And I don’t mean the kind that uses electricity! This is as “old-school” as you get, with a lever that is used to work up the pressure. Although we have been going back to basics for the last couple of years, with the natural fermentation of most of our red wines, this was the first time I have ever seen a basket press outside of Stellenbosch museum. This is Johan’s personal press and a beauty of its kind, with the “basket” made of pure French oak.

Johan's basket is "big" enough to fit a half-ton of fermented grape skins, which has been left in contact with the juice for weeks with hourly punch-downs. Each batch gets pressed, before the skins are loosened and pressed for a second time. No wonder these guys don't need to go to the gym during harvest time, with this little lever working every arm and shoulder muscle they have! After all the wine was pressed, the blends were made before it was moved into the barrels.



Johan Grimbeek, Kanu's Winemaster/maker/magician, has decided to make a top of the range, BIG Syrah 2013. The wine is already in the barrels and things are looking mighty good! Sadly it will be another 18 months, before we get to taste the final product.

Harvest time is a stressful time, but when you find out that the grapes you are buying (for your flagship wine) is no longer available, high blood pressure becomes critically dangerous! This is what happened with the grapes for the Chenin Blanc for the KCB 2013 - the vines just didn't carry well. In a frantic panic, Johan phoned around and found a little Gold Mine!! Sourced from the dry land bush vines on Piekenierskloof Johan found the most beautiful Chenin Blanc he has seen in a very long time! Situated at 750 metres above sea-level, Piekenierskloof has a unique terroir with warm days, cold nights and very little water. Being fairly isolated, the producer can manage his vineyards with very little spraying of pesticides or insecticides, if any at all. As I mentioned, these are dry land vines, which means that the vines are not irrigated, resulting in a low carrying capacity. Thus, the grapes are highly concentrated in flavour; making it the ideal grapes. Seeing the quality of these grapes, Johan decided to even take some extra Chenin for his unwooded Chenin Blanc. The vintages are going to be KILLER!

The Giselle base wine will be blended in the coming month and prepared for bottling and secondary fermentation. This means that sugar and yeast will be added to the wine while it is still in the tank. If there is no added sugar, the yeast cannot ferment to create the bubbles we know and love. The tank is constantly mixed while bottling takes place, to make sure that each bottle is "inoculated" exactly the same. After that, all we can do is wait... On the flip side of the coin, the Giselle 2012 is aging well and autolysis has slowly started as yeast cells start to break themselves down to give the brioche flavours that is common in a Method Cap Classic.



The Kia Ora finally arrived to end off the 2013 harvest, with 80% of the grapes infected with Botrytis. This is awesome, as it tends to be very difficult to get a good enough quantity to create the “Noble” flavour you are looking for in your golden little bottle.

Although it is early days, 2013 looks like it is going a good vintage all around. All our barrel wines have finished fermentation and the cellar seems oddly quiet. The Keystone 2011 will be bottled soon, being the first vintage made after the 2009 Keystone. Only great things await!

Stay warm and drink lots of good wines close to the fire place...

Kind Regards

Monique Burn

Have you met Andrew Imrie?

Andrew Imrie is a born and bred Capetonian that grew up in a military family. He joined the Navy at the tender age of 19 and worked in various aspects in the defence force for the next 15 years. He got married to Luzette Louw on 27 April 1991 whilst living in Centurion, Pretoria, and moved down to Stellenbosch in 2001 where he fell in love with the wine industry!

Being a man with many great talents, Andrew's forte is wine Exports and Logistics. Experience and his gift for working with people has made him a master of his trade. Wherever he goes, he is talked of with the greatest respect and loyalty. With names like Asara and Seidelberg under his belt, that is definitely saying something!

Andrew is multi-talented in many aspects; he is a IndoChinese Masterchef who's food we sadly don't get to taste often enough. He is a garagist winemaker and Scottish bagpiper, whom is currently doing his honours degree in Music. He remains a loyal, active soldier for the South African Army and the head of the Military Pipe Band, which opens Parliament yearly. Not to mention the fact that he is an animal lover!

But above all Andrew is Kanu's biggest supporter and lives to see the brand grow to the next level! On the farm we very much dependent on Andrew, as he contributes to every aspect of the business. He is always willing help out and go the extra mile, which is unseen for someone in his position. Andrew is very knowledgeable about wine and when he bumps into people visiting the farm, he likes to take them on a little tour of the facility, leaving you infected by his overflowing passion.

All in all, Andrew is the glue that keeps Kanu alive. Emotionally and physically. He is a constantly friendly, loving guy that is absolutely fanatic about wine. If you have not done a tasting with Andrew, do yourself a favour and book one!



The Rockwood Red; an old favourite...



Believe it or not, but the Rockwood Red was one of Kanu's first wines produced; alongside the Kanu Chenin Blanc. Together this pair put Kanu on the map back in 1999, as customers fell over each other for this easy drinking red wine and top-of-the-range Chenin.

The Rockwood is a Shiraz/Merlot/ Cabernet Sauvignon base blend that promises soft tannin. The wine gets French oak staves in the tank, which adds complexity without being overwhelming. Bottle aging softens and rounds off the curves. Melted chocolate with fresh cherries, nutmeg and cinnamon... Be it warm summer's night on the veranda, or wet winter's afternoons in front of the fireplace. Any woman's dream in one bottle!

Thai Butternut Soup



There are not many things I enjoy more than a bowl of soup on a cold, miserable, wet day! Any kind of soup really; Ouma's meaty-bean soup, Mexican tortilla soup, broccoli and blue cheese soup, any form of butternut soup... you just name it! Through in a couple of slices of warm bread with fresh butter... and I may just sell you my soul.

Thai butternut soup is right up there with my favourites. The lemon grass is fresh, while the chilli gives it the bite it needs! Plus, this recipe is super easy – everyone on earth can make it!

Ingredients:

- 1.5kg Butternut
- 1 Big onion, chopped
- 1 Decent clove of garlic, chopped
- 2-3cm fresh ginger, peeled and chopped
- 1 Fresh red chilli, chopped
- 2 Pieces of lemon grass, crushed and chopped
- 1 Tin of coconut milk
- 250ml fresh cream
- Salt and pepper

Pre-heat your oven on 180° C. Start with the butternut. Was the whole butternut (skin and all), before slicing it lengthwise in the middle. Scoop out the pips and lay it on an oven tray – skin side down. Pop it in the oven and leave it to roast until it is cooked through and slightly caramelised.

Meanwhile, fry the onions, garlic, ginger, lemon grass and chilly on a low temperature to ensure that it gets cooked through. Set this mixture aside and pour yourself a glass of Rockwood. You have worked hard and deserve a break! Once the pumpkin is cooked, leave it to slightly cool, before scooping the butternut into the onion mix. Try not to get any of the butternut skin with the mixture. Add the coconut cream and fresh cream, before putting it back on the stove to heat up slowly while you stir every now and then. Season to taste.

Now it is time for the magic to happen! Take your hand blender and blend the soup until it is as fine possibly can. The lemon grass is stalky, so strain your soup through a sieve into the serving dish you plan to use, or a clean pot. (Alternatively just take the lemon grass out, as they collect around your blender's blade. This is what I do as I like a little texture in my soup – JUST WATCH THOSE FINGERS!)

When your friends and/or family arrive, serve the soup hot with fresh coriander and bread. I just love using those ready-made loaves of garlic breads that you just pop in the oven... YUM! As for wine, serve the [Kanu Rockwood](#).



Kanu Wines

Kanu R304, Stellenbosch, 7600

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

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