



June 2013

Whenever it rains, I love being at work. My office is the cosiest, warmest places I know. My colleagues love tea and coffee, which means that there is a constant flow of warm drinks coming our way. The rain has a soothing effect, as it patters on the tin roof just above my head. It does not matter how much work I have. With the black Kanu-embroidered blanket on my legs, I can only sigh. Bliss!

May finished off with the Kaya FM Wine and Whiskey tasting, which sadly only took place after my last newsletter was sent. The famous wine club, The Wade Bales Wine Society, were the organising team behind the event, which took place in the new Sandton Convention Centre. Known as the Johannesburg wine event of the year, it did not let clients down. A fabulous night of Food, Wine, Whiskey and Kanu is proud to have been part of it! Read more [here](#).



June kicked off with the Old Mutual Wine Trophy Show public tasting, where we showed off our Kanu Chardonnay Barrel Fermented 2011. This feminine Chardonnay is only lightly wooded, receiving a well-deserved Silver medal as reward. Read more about the Old Mutual Wine Trophy show [here](#).

Harry Horn, one Kanu Marketing manager you met in the February newsletter, spent a week this month in Mauritius visiting our distributor EC Oxenham, among other things. I believe the beach was also involved. I am sooo jealous. I could definitely do with a weekend (or so) filled with wasteful hours on the beach drinking cocktails... Not that I am complaining about winter #JustSaying. Go read more about his time spent at the amazing EC Oxenham headquarters [here](#). It is an impressive organisation!



The cellar is currently as "chilled out" as it gets, with the wines quietly changing into the products it promises to be (when it is ready). The only wine we are working on at this stage, is the KCB. This will be a vertical blend of all the best KCB's. But more about that baby closer to the time. For now, everything in the cellar is simply evolving at its own time...

Because I have the best job in the world (where drinking "on the job" is pretty much a requirement) all of us gathered in Johan's office this week to discuss the wine entries for the International Wine and Spirits Competition 2013. This competition is always a highlight, but as we only ever enter 3 wines, it is essential that we enter some of the best wines and vintages we have to offer. And what this means to me is that I get to do vertical tastings on 3 different wines. Such a treat! Read more [here](#).



Well, as the month is at its end, enjoy every minute of July. Eat warm food, drink big wines and spread the winter love by also giving to those who don't have!

Kind Regards

Monique Burn

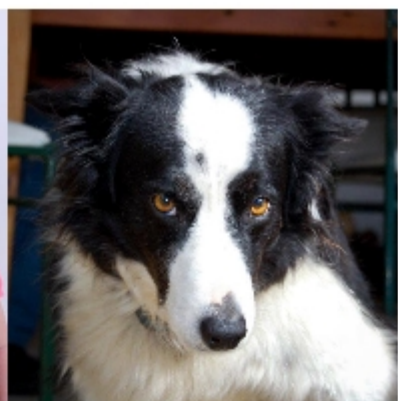
P.s. I would love to hear about your Kanu moments. Send your pictures to monique@kanu.co.za so I can hear all about it!

This is Paul Bezuidenhout enjoying a Kanu Cabernet Sauvignon...



To see new pictures of Kanu, [click here!](#)

Anel Mostert, a lady worth meeting



Favourite food: "Thai Butternut soup"

Dogs: "Are you talking about my other children? Nala and Zac?"

Motto: "Get up and get going!"

Anel (van der Merwe) Mostert is married to André (Mossie) Mostert they have 2 children Nicholas and Danielle. A real Porterville "plaas meisie" (farm girl), who loves animals, yet knows how to

slaughter a sheep. Anel is a fanatic out-door person and loves sport. But her real passion lies in Netball. As long I can remember, Anel has had provincial colours and played for SA as well. She still plays Action Netball, for WP and the South African Protea team, to this very day! She didn't have a sprained ring finger on her wedding day for no reason!

Anel is one of our longest standing staff members; starting at Kanu in 1999 as a creditor's clerk. She soon worked her way up to accountant, before becoming the financial director of Kanu Wines (Pty) Ltd in 2012. Anel is the sweetest person you will ever meet and has a heart of solid gold. She may be a softy, but don't mistake her for someone you can walk over... She can stand her ground in difficult times and she is loyal beyond any doubt. Kanu is proud to have her as a founding block of who we are.

The famous Kanu Shiraz



The Kanu Shiraz is one of my all-time favourite winter wines. My reasons are simple. It is not over oaked or too heavy. It is not over aged, yet not too young either. It is slightly "broody" (in an all-spice meets dark chocolate kinda way), but that is exactly what I look for in a winter warmer. So basically it comes down to this. If the Kanu Shiraz were a man, he would be George Clooney, and if it were a woman, Cindy Crawford. Now who on earth would not want to share a spot next to the fire with a wine like that??

So? Did I mention how much I love the Kanu Shiraz?? If you want to know more, click [here](#).

***Tartiflette*, your new favourite!**



There is absolutely no chance of eating salad in winter. Soups, yes. That you can get me to eat any day! But I can hardly swallow a salad leaf in summer, so let's not even think it is going to be part of the winter diet. In winter I seem to crave anything warm and hearty. It usually involves butter and cream and makes my belly happily warm when I eat it. Lamb and barley soup with well-buttered fresh ciabatta. Osso Bucco covered in a tomato sauce, served with lemon risotto and salsa verde. Chocolate bread and butter pudding served with warm vanilla custard. Or freshly baked ginger biscuits dipped in (milk-only) Horlicks. If it aint red wine you are serving me, I'm not interested. Unless it comes from a steaming mug, of cause.

These are the things that make me happy. It also makes me consider yet another gym membership, but the moment passes. Summer will return soon, so there is a serious limit on time that I have for these kinds of food fantasies.

Well, Tartiflette is definitely one of those happy moments, which I can only afford to do once or twice every winter, without getting heart palpitations. As this is a dish they serve in the French Alps during ski seasons (to load active snow-boarders with energy for the next day), you can only imagine how delectable it is... And super easy to make! (*I am actually salivating by the memory of it*) It is a potato based dish that you can use as an accompaniment to other dishes, or you could simply make it in small(er) dishes and eat it on your lap in front of the fire. With a huge glass of Kanu Shiraz. Do not forget the Shiraz, no matter what you do! And you need it to be a big glass, so you don't have to get cold every time you pour more.

Ingredients

1kg Of potatoes

A tub of crème fraiche (Oh yes...)

1 Sliced Reblochon cheese. It can be hard to find, so I just use any well-ripened camembert I can find. 200g Of smoked pork rashers. The thicker the better. Slice them in thick lardons.

1 Onion, chopped into bigish chunks

50g Of butter

Instructions

Peel the potatoes and cook them in salted boiling water until they are *just* soft. Once they are cool enough to handle, slice them into big chunky cubes and place them separately in a big mixing bowl.

Melt the butter in a pan, before adding the lardons and onion. You want to turn down the heat while cooking them, so they slowly caramalise in the pan.

Now all the big work is done. Pop the onion mix with the potatoes and add the creme fraiche. Lightly mix all the ingredients together. Don't forget to season!

Place all of the mixture in an oven proof glass dish and cover with the sliced cheese. This then goes into a 180°C oven until the top and sides start to become golden brown.

As long as you don't forget the Shiraz, you can seriously serve it with anything else...





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