



*Natural beauty at it's best...*

**Kanu**

July 2013

This morning is the epiphany of a winter's morning in Stellenbosch. Clear baby-blue skies with birds happily chirping away in the chilly morning air. Big puffs of vapour are seen between the vineyards, as the team are hard at work pruning the first block of Chardonnay. We are preparing for Spring...

So even though I have been having such a busy time at work, I can feel myself taking a few minutes of "slow". Of taking a deep breath and silencing my inner voice reminding me of all the things that still need to be done... In this moment I am nothing more than a spec of dust observing the magnitude and greatness that is the world around me. Then the moment passes and I know... "Here we go!"

The last month has been so busy with tastings and wine shows, that I am happy to report that the word is getting out! Even one of the products we are making exclusively for a restaurant chain in Kwazulu-Natal, Bar Ba Coa, has exploded! Things are happening and people are being converted to the Kanu way.



Ben had the opportunity to join Wosa for the Grand Tasting in Lagos, Nigeria this month. As "Kanu" also happens to be the name of one of Nigeria's famous football players, we definitely received a lot of curiosity coming our way. Once the wine started pouring, people were once again fascinated by our quality vs. price ratio, igniting the demand for supply of Kanu in Nigeria. With an ever growing and booming market, it is excited to see what the future of Kanu in Africa holds!

I also had the opportunity to visit the dynamic country of Brazil, with a few wine producers from South Africa. This was a great opportunity to get structured information regarding the wine industry in Brazil, which is predominantly a beer-drinking country. It was also a fabulous way to promote both Kanu and South Africa! Contacts and friendships have been made that hold a lot of promise in more ways than one. As with all things; it may take time, but it sure will be worth the wait!



*The Brazilian people are very friendly and hospitable people with a lot of kindness to offer. I really enjoyed traveling there, even though I only got as far as Sao Paulo. And their food is amazing. I am back to no carbs because it was so good. And my poison?! Brigadeiro! It is this type of truffle made of Brazilian chocolate melted with condensed milk... (Shocking right?! Totally delish!)*

*Kanu is also proud to be a member of Wieta, being audited by mid-September. It is so important to be part of the systems we believe in, proving that the wine industry is nothing like the unfair press we have received in the past. Being accredited as an ethical institution is a natural progression, which will stand nicely next to our IPW (sustainability) and BWI (biodiversity) accreditations.*



So we find ourselves crossing the threshold into August, with exciting times waiting ahead. Kanu will be showing some of our best wines at the Mercury Wine Week in Durban from 28-30 August. If you are in the area, do make a turn at the show. It promises to be another fabulous event, with Harry Horn being the representative from Kanu at the show.

Thank you for everyone sending me your #KanuLove. Keep the good times rolling!



All the best for August!

Monique Burn

### **The King of the Crop - Kanu Chenin Blanc**



With spring around the corner, it is time to fantasize of warm, sunny days drinking cold white wines on the terrace while the kids swim; the artichoke and Parma Ham salad in the background waits to be served. Kanu Chenin Blanc is just that wine! A rich, welcoming nose with tropical aromas; freshly quartered guavas. Taking one sip, the tropical theme continued, underpinned by a lively acidity, hints of winter melon and even a trace of minerality, leaving a lingering finish.

Like what you hear... Click [HERE](#) for more information!

### ***Nachos!!!***



Ok, so I know that Nachos is a Mexican dish, but I have "loved it for a long time". It is the perfect dish to make when your husband calls you late on a Saturday afternoon saying that he has a bunch of friends coming over for a couple of beers. Because it is Saturday and there is no chance in HELL you are going to start cooking now.

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I have the privilege/disadvantage to be married to a chef. It is a privilege as he is not only the best husband on this earth, but also the best chef I know. And yes, when I eat his food my world goes into slow-mo and there is music that plays in my head. The disadvantage is that he doesn't really cook often at home, his favourite meal involves peanut butter and mayonnaise on white bread (don't even ask...) and when his friends come over, they always expect something spectacular to eat. Which is where the Nacho's come in...

Somehow men, beer and Nacho's are pretty much made for each other and go well with any and every occasion. It also goes with almost any wine, which makes it also fabulous for ladies nights... It is quick to make, easy to stock up on and a winner every single time! This is an altered recipe from the Pioneer Woman's blog (<http://thepioneerwoman.com>).

### Ingredients

Olive Oil  
1 Onion, Diced  
500g Mince  
1/2 teaspoon Chili Powder or flakes  
1/2 teaspoon Paprika  
1/2 teaspoon Cumin  
1/2 teaspoon Salt  
1/2 teaspoon Pepper  
1 can Baked Beans, or any other kind you like  
1 can Tomato puree  
1 pack Tortilla Chips. I use the ones in the Mexican section in Spar, but if all else fail, use Doritos!  
2 cups Grated Cheese  
6 whole Tomatoes, Diced  
1 whole Jalapeno, Diced Finely  
1/2 bunch Coriander, Chopped  
Juice Of 1 Lime  
1/2 teaspoon Salt  
1 Avocado (pitted And Diced)  
Sour Cream (optional)

### Preparation Instructions

Start by frying the onion in the olive oil in a big pan. Cook it until starting to soften, then add the ground beef. Cook the meat until it's totally browned, then drain the fat. Add the chili powder, paprika, cumin, crushed red pepper, salt, and pepper and stir to combine. Add the beans and tomato puree and stir. Reduce the heat to low and simmer while you prepare the other ingredients.

To make the "pico de gallo" salsa, combine the other half of the onion with the tomato, jalapeno, coriander, lime juice, and 1/2 teaspoon salt. Stir it together and set it aside.

To build the nachos, place a layer of tortilla chips on an ovenproof glass pan. Top with a layer of the beef/bean mixture, then 1/2 cup of the cheddar cheese. Add another layer of chips, another layer of the beef/bean mixture, and 1/2 cheese. Add a final small layer of chips, then a small layer of beef and beans, then a final sprinkling of cheddar.

Place the Nacho's in a 200°C oven for 15 minutes, or until the cheese starts to slightly caramelise. Immediately sprinkle on the diced avocado and plenty of the "pico de gallo" salsa.

Optional: Add dollops of sour cream here and there!

Serve ASAP, with an ice cold beer, or a glass of Rifle Range Red, which is how I like it!





## Kanu Wines

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