

Kanu Chenin Blanc 2004

Pale straw colour with a green tinge. A nose of summer melon and tropical fruit with a hint of spice. Crisp, clean, bright and full bodied, with a lingering aftertaste. Drinking well now but will gain in complexity with bottle maturation.

Serve at 12 - 15°C. An ideal summer wine to be enjoyed with cold meats and salads; smoked chicken; char-grilled artichokes in olive oil; fresh line fish; and light, cream-based pastas. A perfect picnic wine.

variety : Chenin Blanc | 97% Chenin Blanc, 3% Chardonnay

winery : Kanu Wines

winemaker : Richard Kershaw

wine of origin : Coastal

analysis : alc : 13.67 % vol rs : 6.7 g/l pH : 3.29 ta : 6.9 g/l so2 : 130 mg/l fso2 : 48 mg/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle

Kanu Chenin Blanc Wooded 1999 awarded the coveted title of "Chenin Blanc Champion 2001" as featured in the SA Wine Magazine's Chenin Blanc Challenge; voted the "Diners Club Winemaker of the Year 2002 with the Kanu Chenin 2001; and, believe or not, the "Chenin Blanc Challenge 2002" was won again by Kanu in 2002, for Kanu Chenin Blanc Wooded 2000.

2000 Vintage: Top 10 Tri Nations Challenge 2003 (Other White Wines).

2001 Vintage: **** : reviewed SATWS 2002; ***(*) SA Wine Magazine "February 2002 issue; Silver medal at the Fairbairn Capital SA Trophy Wine Show 2002.

2002 Vintage : Gold at the Michelangelo Awards 2002.

2003 Vintage: Silver at the SANWS Young Wine Show 2003; Silver at the Michelangelo Awards 2003; 87/100 Best Buy USA Wine Spectator; ***(*) in John Platter. Bronze medal at the Fairbairn Capital Trophy Wine Show 2004. Gold Status at the Rendez-Vous du Chenin 2004 in France.

ageing : Up to 2 years after harvest.

in the vineyard : Area: Koelenhof

Soil Type: Decomposed Malmesbury Shale

Age of vines: On average 26 years

Trellising: Bush vines

Vine Density: from 3 333 to 4 500 vines / ha

Yield: 6 tonnes per hectare

Irrigation: Yes, some.

about the harvest: Picking date: February 2004

Grape Sugar: 20 - 23° Balling at harvest

Acidity: 6.5 - 10 at harvest

pH at harvest: Various

Total production: 22 000 x 12 cases

in the cellar : The grapes were hand picked in the early morning from twenty-four year old low crop bush vines. The vineyards are optimally situated at two to three hundred meters above sea level in the prime Koelenhof area in Stellenbosch. After the grapes were lightly crushed, the free run juice was cold fermented at 15°C. Reductive winemaking techniques were used to ensure minimal contact with oxygen, thus preserving fruit character.

Fermentation temperature: 12 - 16°C

Wood ageing: None

