

## Kanu Chenin Blanc Wooded Limited Release 2004

4 Stars - Wine Magazine June 2005 Issue

Bronze - International Wine and Spirit Competition (IWSC) 2005

Clear and bright, pale straw colour with a green tinge. On the nose an explosive character of citrus and lime awaits you, followed by layers of orange blossom and hints of honey suckle. A broad spectrum of flavours unfolds delightfully on the palate with a full, rich buttery mouthfeel. Layers of complexity culminate in a long lingering finish.

Serve at 12-15°C. Grilled crayfish with lemon and garlic butter; pan-fried Cape Salmon; braised snook; moules marinière; roast chicken filled with apricot and nut stuffing; duck à l'orange; fresh, grilled tuna steak; butternut gnocchi with sage butter; aubergine and mozzarella bake; Chinese and mild flavoured Thai food.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kanu Wines

winemaker : Richard Kershaw

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 7.8 g/l pH : 3.28 ta : 6.8 g/l so2 : 143 mg/l fso2 : 48 mg/l

type : White      wooded

pack : Bottle

1999 Vintage: judged as one of the top 4 wines out of 86 submitted for SA Wine Magazine's Chenin Blanc Challenge 2000.

At the ABSA Bank/Wine Magazine Chenin Blanc Challenge 2001, the Chenin Blanc Wooded 1999 came first, and the Chenin Blanc Wooded 2000 was placed in the top four.

In 2002, the Chenin Blanc Wooded 2001 tied in first place! \*\*\*\* SA Wine Magazine "Feb 2001 issue.

2000 Vintage: \*\*\*\*\* review SAWTS 2002 Wine Magazine (SA): February 2002 issue - \*\*\*\* Wine

Magazine (SA): February 2001 issue - \*\*\*\* 2001 Vintage: Wine Magazine (SA): February 2002 - \*\*\*\*

SAWTS review: February 2002 - \*\*\*\*

One of the top ten wines Chenin Blanc Challenge 2002.

USA Wine Spectator: April 2003 edition - 86/100 Veritas 2002 - Silver

Fairbairn Capital Trophy Wine Show 2002 - Silver

Fairbairn Capital Trophy Wine Show 2003 - Bronze

2002 Vintage: Michelangelo International Wine Awards 2003 - Gold

2002 Vintage: Winner of the Wine Magazine Chenin Blanc Challenge 2004

2002 Vintage: Wine Magazine SA June 2004 - 5 Stars

Gold status at the Rendez-vous du Chenin 2004 in France

2004: Vintage: 4 Stars - Wine Magazine June 2005 Issue

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2004 Vintage: Veritas 2005 - Silver

ageing : Drinking exceptionally well now but will no doubt gain in intricacy with bottle maturation. 3 to 5 years.

in the vineyard : Area: Koelenhof

Soil Type: Decomposed Malmesbury Shale

Age of vines: 18 years

Trellising: Bush vines

Vine Density: 2991 vines per hectare

Yield: 6 tons / ha

Irrigation: Non-permanent (over-head)

about the harvest: Picking date: 24 February/01 March 2004

Grape Sugar: 22° Balling

Acidity: 7

pH at harvest: 3,5

Total production: 2400 cases

in the cellar : Fermentation temperature: 17-19°C



Canopy management of the vines ensured natural high acidity and full flavour concentration. The wine was naturally fermented in 50% new and 50% 2nd fill 225 litre french oak barrels. During the maturation period battonage was performed every fortnight. The wine was matured in french oak barrels for 9 months before light filtration and bottling.

Wood ageing: 9 months " 50% in new 225 litre french oak barrels and 50% in 2nd fill 225 litre french oak barrels