

Kanu Chardonnay 2004

Lively green-yellow colour that will develop pale gold shards with time. A nose of vanilla, buttered toast with an oak-lemon tension. Lime zest introduces biscuit richness, with nougat, vanilla and toasted almond flavours which lingers on the aftertaste. Drinking well now but will gain in complexity with bottle maturation.

Serve at 15 - 18°C. A meal in itself! Enjoy with fresh grilled tuna; perlemoen fried in butter; peppered mackerel, or veal or pork fillet in a creamy sauce. Will enliven cheesy fare (platters of fondue), or ratatouille.

variety : Chardonnay | 90% Chardonnay, 10% Chenin Blanc

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 14.2 % vol rs : 6.3 g/l pH : 3.35 ta : 6.9 g/l so2 : 146 mg/l fso2 : 44 mg/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

98 Vintage: **** and listed as a "Best Buy" in the SA Wine Magazine's October 1999 issue.

It was chosen for SAA First Class Wine-of-the-Month for January 2000 and voted as runner-up in the "SAA White Wine of the Year Trophy".

It was nominated as one of ten wines to represent South Africa in the Qantas/Cowra Wine Show in Australia, (1999 Tri-Nations Chardonnay Challenge between Australia, New Zealand and South Africa) and judged as runner-up out of thirty world class, highly rated wines. **** in John Platter.

2000 Vintage: Silver in the 2002 Chardonnay du Monde Competition; ****(*) in September 2001 edition of SA Wine Magazine.

2001 Vintage: Gold medal at the Michaelangelo 2002 Competition.

2003 Vintage : Silver Medal (91/100) at the Classic Wine Trophy; Bronze medal at Veritas 2004

2004 Vintage: **** in November 2005 edition of SA Wine Magazine

ageing : Up to 5 years after harvest.

in the vineyard : Area: Koelenhof

Soil Type: Shale

Age of vines: 14 years old - planted in 1991

Trellising: Bush Vines

Vine Density: ± 3 300 vines / ha

Irrigation: None

about the harvest: Yield: 5.8 tonnes per hectare

Picking date: 24 February 2004

Grape Sugar: 23.5°B

Acidity: 5.35 at harvest

pH at harvest: 3.73

in the cellar : Fermentation temperature: Temperature not measured as wine fermented in barrels The grapes were crushed and enjoyed short skin contact before being pressed, the juice was settled overnight in stainless steel tanks. The clear juice was then decanted into barrels and allowed to start natural fermentation, with no yeast culture added. After natural fermentation a system of stirring (batonnage) and rolling of the barrels was employed fortnightly. The wine was left on the lees for 10 months, underwent a light filtration and was then bottled.

Wood ageing: 10 months in 50% new and 50% in 2nd fill barrels of which 95% were French oak and 5% American oak barrels Total production: 2 080 x 12 cases.

