

Kanu Chenin Blanc Wooded Limited Release 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. Drinking exceptionally well now but will no doubt gain in intricacy with bottle maturation.

Serve at 12 – 15°C. Grilled crayfish with lemon and garlic butter; pan-fried Cape Salmon; braaied snoek; 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 : 14.29 % vol rs : 7.7 g/l pH : 3.26 ta : 6.4 g/l so2 : 128 mg/l fso2 : 28 mg/l

type : White **wooded**

pack : Bottle **closure :** Cork

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's 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: 2003 Michelangelo International Wine Awards - Gold Medal

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

2004 Vintage: Bronze - International Wine and Spirit Competition (IWSC) 2005

2004 Vintage: Veritas 2005 - Silver

2004 Vintage: Silver medal at the Fairbairn Capital SA Trophy Wine Show 2005

2004 Vintage: 91/100 is USA Wine Enthusiast's November 2005 edition

2004 Vintage: 4 stars in John Platter

2004 Vintage: 5 Stars SA Wine Magazine (February 2006)

2004 Vintage: In the final eight of 2006 WINE Magazine TOPS at SPAR Chenin Blanc Challenge

2004 Vintage: Silver medal at the International Wine Challenge 2006 in London

2005 Vintage: Michelangelo Awards 2006 - Silver

2005 Vintage: 2007 International Wine Challenge's Bronze Medal

2005 Vintage: 2007 Michelangelo International Wine Awards - Silver Medal

ageing : Drinking well on release, but the wine has a potential longevity of 5 to 7 years.

in the vineyard : Area: Koelenhof (73%) and Bottelary Hills (27%)

Soil Type: Predominately Glenrosa, 1 metre

Age of vines: 20 years and 23 years

Trellising: Bush vines

Vine Density: 2690 vines per hectare

Yield: 8 tons / ha

Irrigation: Non-permanent (over-head)



about the harvest: Picking date: 10 February 2005 and 23 February 2005
Grape Sugar: 25.6° Balling and 22° Balling
Acidity: 7.25 and 5.26
pH at harvest: 3.71 and 3.89