

Kanu Chenin Blanc 2007

Wine Spectator Score: 87/100

Pale straw colour. A nose of tropical fruit and summer melon with a hint of spice. Crisp and full bodied, the papaya and pineapple flavours ensure a lingering aftertaste.

Serve at 12 – 15°C. An ideal summer wine to be enjoyed with salads, char-grilled artichokes in olive oil or platters of ripe summer fruit. Also matches fresh line fish and light, cream-based pastas. A perfect picnic wine.

variety : Chenin Blanc | 86% Chenin Blanc, 10.5 % Sauvignon Blanc, 2% Viognier
1.5% Chenin Blanc Noble Late Harvest

winery : Kanu Wines

winemaker : Richard Kershaw

wine of origin : Coastal

analysis : alc : 13.67 % vol rs : 6.6 g/l pH : 3.43 ta : 5.9 g/l so2 : 157 mg/l fso2 : 33 mg/l

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

pack : Bottle **closure :** Cork

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.

2004 Vintage: 90/100 Best Buy in USA Wine Enthusiast - November 2005 edition

2005 Vintage: 4 stars in John Platter; Wine Spectator Score: 87/100

2006 Vintage: Wine Spectator Score: 85/100

2007 Vintage: Wine Spectator Score: 87/100

ageing : Drinking well now but will gain in complexity with bottle maturation for up to 4 years.

in the vineyard : Soil Type: Various

Age of vines: On average older than 25 years

Trellising: Mostly bush vines

Vine Density: 2,000 – 4,000 vines per hectare

Yield: Relatively low

Irrigation: Mostly dryland, some drip and overhead

about the harvest: Picking date: February and early March 2007

Grape Sugar: Average 23°B

Acidity: Various

pH at harvest: Various

in the cellar : The grapes were hand picked from low yielding bush vines, averaging 30 years for the Chenin Blanc. The vineyards are optimally situated at two to three hundred meters above sea level in the prime Koelenhof area in Stellenbosch. After being lightly crushed the grapes were allowed skin contact for 2 – 4 hours after which the free run and pressed juices were separated. The free run juice was cold fermented at 12° - 15° C. Part of the pressed juice underwent natural fermentation and the remainder was inoculated with a select yeast culture. Reductive winemaking techniques were used to ensure minimal contact with oxygen, thus preserving fruit character.



Total production: 15,000 x 12
Fermentation temperature: 13Å° - 16Å° C
Wood ageing: None