

Kanu Chenin Blanc 1999

Pale straw colour with a nose of summer melon and tropical fruit with a hint of spiciness. Crisp, clean, bright and full-bodied, with a lingering aftertaste. Drinking well now but will gain in intricacy with bottle maturation. An ideal summer wine to be enjoyed with cold meats and salads, smoked chicken, steamed artichokes, fresh linefish, and light, cream-based pastas. An ideal picnic wine.

variety: Chenin Blanc | Chenin Blanc

winery: Kanu Wineswinemaker: Teddy Hallwine of origin: Stellenbosch

analysis: alc:12.5 % vol **rs**:3.6 g/l **pH**:3.4 **ta**:6.6 g/l

pack : Bottle

Silver medal winner at the 1999 Veritas Wine Show.

ageing: Keep for between 2 to 3 years.



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