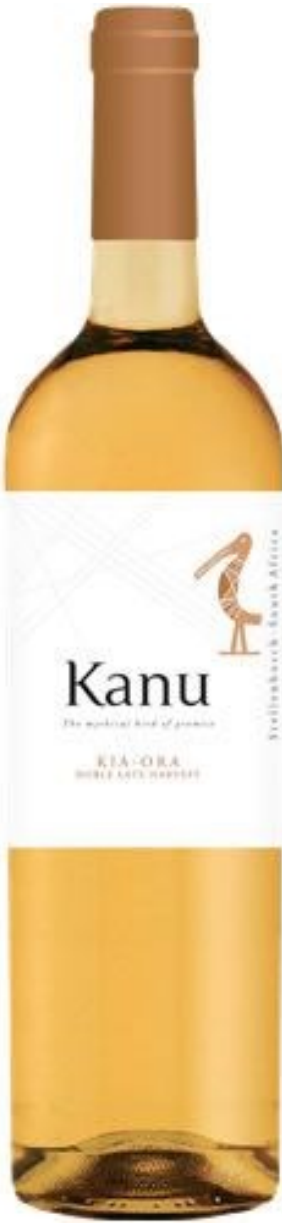
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Kanu Kia-Ora 2005



Deep yellow-gold colour. A bouquet of apricots, pineapple, pear, honey and almonds. The sunshine flavours unfold delightfully on the palate with a full, rich mouth-feel.

Serve well chilled at 10 - 12°C. Partner with Pâteé de foie gras; Stilton and Roquefort cheese; créme caramel; peeled pear or petit fours; gratinated summer fruit napped in zabaglione; baklava; or simply on its own after dinner!

variety : Chenin Blanc | 95% Chenin Blanc 5% Sauvignon Blanc
winery : Kanu Wines
winemaker : Richard Kershaw
wine of origin : Stellenbosch
analysis : **alc :** 10.50 % vol **rs :** 175.50 g/l **pH :** 3.2 **ta :** 9.93 g/l **so2 :** 290 mg/l **fso2 :** 45 mg/l
type : Dessert **style :** Sticky **wooded**
pack : Bottle **closure :** Cork

2005 Vintage:
2009 John Platter Wine Guide - 4½ stars
2007 Decanter World Wine Awards - Commended
Wine Spectator Score: 90/100
2004 Vintage:
July 2008 issue of WINE magazine - 4 stars
5 stars in John Platter
Wine Spectator Score: 92/100
2003 Vintage:
July 2005 issue of WINE magazine - 4 stars
Fairbairn Capital Trophy Wine Show 2004 - Silver
SA Wine Magazine - July 2005 edition
Wine Spectator Score: 90/100
2001 Vintage:
'Best Runner Up' in "Gold Medal - Dessert Wine" of the Wine-of-the-Month Club Classic Wine Trophy 2002
1999 Vintage:
Wine Magazine (SA), December 2000 - 4 Stars
1999 Vintage:
Platter Wine Guide - 4 Stars

ageing : Although drinking superbly now, it will continue to develop further in the bottle over the next 5 to 10 years.

in the vineyard : Soil Type: Decomposed Malmesbury Shale
Age of vines: Various
Trellising: Bush vines
Vine Density: Various
Irrigation: Yes, mainly drip irrigation

Dedicated vineyard management coincided with the fortuitous development of Botrytis cinerea which results in a high natural sugar and concentrated natural acid levels. Botrytis cinerea (noble rot) is a fungus that attacks grapes under certain conditions of temperature and humidity. Botrytis growth extracts moisture from the grapes, causing the concentration of sugar, acid, and most importantly, flavours.

about the harvest: Picking date: Mid April 2005
Grape Sugar: 35°B - 38°B
Acidity at harvest: 2.4
pH at harvest: 3.91
Yield: 1 ton/ha

in the cellar : The grapes were lightly crushed and the juice allowed to settle overnight at 12° C. The following day the grapes were pressed and settled on the lees for 2 days at 4° C. The juice was then decanted into mainly new 225 litre French barriques to undergo fermentation. The wine matured for 19 months before a very light fining, filtration and bottling.

Wood ageing: 19 months in 82% new and 18% in 2nd fill French oak barriques.