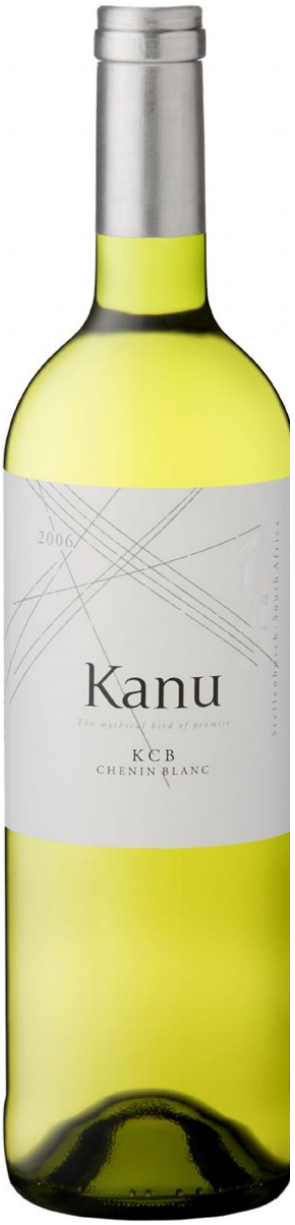
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Kanu KCB Chenin Blanc 2006



Bright lemon green colour. Apple blossom and beeswax with a nutmeg spice on the nose. On the palate dried apricot, ripe, juicy nectarine and a good oak balance. The mouth filling texture is cut by fresh green apple acidity, underpinned with honey richness and a long finish.

Serve at 12° - 15°C. Grilled crayfish with lemon and garlic butter; pan-fried Cape Salmon; moules mariniére; roast chicken filled with apricot and nut stuffing; duck l'orange; fresh sashimi, thai cuisine, plump mussels, cooked in creamy lemongrass infusion with a hint of saffron.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Kanu Wines
winemaker : Richard Kershaw
wine of origin : Coastal
analysis : **alc :** 14 % vol **rs :** 10.33 g/l **pH :** 3.18 **ta :** 6.62 g/l **so2 :** 128 mg/l **fso2 :** 31 mg/l
type : White **style :** Dry **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 - 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 - 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 - Bronze Medal
2005 Vintage: 2007 Michelangelo International Wine Awards - Silver Medal
2006 Vintage: 2009 Old Mutual Trophy Wine Show - Gold medal (93/100)
2006 Vintage: 2009 John Platter Wine Guide - 4 stars; Chosen for SAA Premium Class; 2009 Tri-Nations Wine Competition (Australia/New Zealand/South Africa) - Gold medal; Veritas 2009 - Gold; Chenin Blanc challenge - rated second

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

in the vineyard : Soil Type: Predominantly Glenrosa, 1 metre
Age of vines: 19 - 23 years
Trellising: Bush vines
Vine Density: 2670 vines per hectare
Irrigation: Non-permanent (over-head)

Canopy management of the vines ensured natural high acidity and full flavour

concentration.

about the harvest: Picking date: 13 February to 23 February 2006
Grape Sugar at harvest: 22° B - 24° B
Acidity at harvest: 6.05 - 7.60
pH at harvest: 3.16 - 3.87
Yield 7.5 tons/ha

The grapes were picked at optimal ripeness.

in the cellar : In the cellar the grapes were left on the skins for six hours before being racked to barrels for hundred percent natural fermentation. During the maturation period battonage was performed every fortnight. The wine matured in oak barrels for nine months before light filtration and bottling.

Fermentation temperature: 16° - 26° C in barrel
Wood ageing: 9 months in 57% new barrels, 35% in first fill barrels, 3% in second fill barrels and 5% was unwooded. The barrels used were majority French and a small percentage Hungarian and American wood.