

## Kanu Chenin Blanc 2009

Pale straw colour. Intriguing nose of green melon, nectarines and honeysuckle contrasting with a more savoury celery salt character. Playful spiciness lingers in the background. A broad mid-palate underpinned by a lively acid structure. Lifted floral notes make this wine multidimensional in character.

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 | 91.5 Chenin Blanc 6.9% Viognier

**winery** : Kanu Wines

**winemaker** : John Grimbeek

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14 % vol **rs** : 8.9 g/l **pH** : 3.39 **ta** : 6.7 g/l **va** : 0.34 g/l **so2** : 136 mg/l **fso2** : 31 mg/l

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

**pack** : Bottle **closure** : Screwcap

**ageing** : Chenin Blanc does not have such a long ageing potential... drink it whenever, where ever within the next year or 2!

### in the vineyard :

The grapes were hand picked from low yielding bush vines, averaging 31 years for the Chenin Blanc. The vineyards are optimally situated at two to three hundred meters above sea level in the Koelenhof area in Stellenbosch as well as Stellenbosch Kloof.

**about the harvest** : Date of Harvest: 25 February - 11 March 2009

Type of Harvest: Hand harvest.

### in the cellar :

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. 3% of the juice underwent natural fermentation in 2nd fill barrels and left on its lees for 5 months. The remainder was inoculated with a select yeast culture and fermented in stainless steel tanks. Reductive winemaking techniques were used to ensure minimal contact with oxygen, thus preserving the fruit character. The wine underwent lees contact for 5 months for added complexity and mouth feel, after which blending took place. The Viognier adds a pleasant touch of florality to the wine.

