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Kanu Kia-Ora 2006

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

This wine can be paired beautifully with pear and almond tart, with blue cheese and green fig dessert, or simply DOUGHNUTS!

variety : Chenin Blanc | 95% Chenin Blanc, 5% Sauvignon Blanc
winery : Kanu Wines
winemaker : Richard Kershaw
wine of origin : Koelenhof
analysis : **alc :** 1150 % vol **rs :** 150.60 g/l **pH :** 3.29 **ta :** 9.20 g/l **so2 :** 235 mg/l **fso2 :** 22 mg/l
type : Dessert **style :** Sticky **wooded**
pack : Bottle **closure :** Cork

John Platter Awards - 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 : Dedicated vineyard management coincided with the fortuitous development of Botrytis cinerea which results in a high natural sugar and concentrated natural acid levels.

in the cellar : The grapes were lightly crushed and the juice allowed to settle on the lees for 2 days. The juice was then decanted into mainly new French barrels to undergo fermentation. The wine matured for 25 months before a very light fining, filtration and bottling.