

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.

