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Kanu KCB Chenin Blanc 2007

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.

Grilled crayfish with lemon and garlic butter; pan-fried Cape Salmon; moules marinière or simply on the couch!

variety : Chenin Blanc | 95.1% Chenin Blanc; 4.9% Noble Late Harvest
winery : Kanu Wines
winemaker : Johan Grimbeek
wine of origin : Stellenbosch
analysis : **alc :** 14.14 % vol **rs :** 11.4 g/l **pH :** 3.38 **ta :** 6.5 g/l **va :** 0.61 g/l **so2 :** 114 mg/l **fso2 :** 15 mg/l
type : White **body :** Full
pack : Bottle **closure :** Cork

2011 International Wine and Spirit Competition (IWSC) - Gold Award and Trophy for the Best Chenin Blanc

ageing : Drinking well on release, but the wine has a potential longevity of 3 - 4years.

in the vineyard : Canopy management of the vines ensured natural high acidity and full flavour concentration.

about the harvest: Date of Harvest: February
Type of Harvest: Hand harvest

in the cellar : The grapes were picked at optimal ripeness. 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.

