

Kanu Chardonnay Unwooded 2011

The Kanu Unwooded Chardonnay can be best described as fresh, with zesty lime, naartjie and mango aromas. On the palate you can expect to experience the balance of a juicy pineapple, followed by the traditional creamier mid palate.

This wine is ideal for elfresco dining with seared Scallops, sushi, matured cheese or just simple roasted chicken.

variety : Chardonnay | 100% Chardonnay

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 12.70 % vol rs : 4.4 g/l pH : 3.09 ta : 7.4 g/l va : 0.41 g/l so2 : 118 mg/l fso2 : 36 mg/l

type : White **body :** Full **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : The grapes were hand-picked from relatively low yielding trellised vines, averaging 21 years. The vineyards are optimally situated at two to three hundred meters above sea level in the Koelenhof area in Stellenbosch.

about the harvest: Date of Harvest: February

Type of Harvest: Hand harvest

in the cellar :

After being lightly crushed the grapes were allowed skin contact for 10 - 12. The juice was cold fermented at 12° - 15° C in stainless steel tanks. After fermentation, the wine was left on its lees for 2 months. Reductive winemaking techniques were used to ensure minimal contact with oxygen, thus preserving the fruit character. The wine underwent lees contact for 2 months for added complexity and mouth feel after which blending took place. A light fining was followed by a period of cold stabilisation, and then filtration prior to bottling.

