

Kanu Giselle Method Cap Classique 2008

The pale light-yellow coloured Giselle is a dry, yet balanced assemblage of Viognier and Malbec, expressing lingering hints of lime, citrus, florality and yeast aromas on the nose. The palate is fresh and zesty, offering flavours of granny smith apples and fresh baguette. The fine, but persistent creamy mousse of perfect bubbles and lingering after-taste, makes for a brilliant MCC in a true French style.

Fresh oysters or Gazpacho soup

variety : Viognier | 51% Viognier; 49% Malbec

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 11.85 % vol rs : 8.2 g/l pH : 3.26 ta : 6.9 g/l va : 0.32 g/l so2 : 61 mg/l fso2 : 61 mg/l

type : Sparkling **body** : Light

pack : Bottle **closure** : Cork

ageing : Since this is the maiden vintage, with no history on its ageing potential, it is best enjoyed in its youth, but should have the grace to mature well for a further 3 years.

in the vineyard : The Viognier was harvested first at 17.5 Brix, with the Malbec following at a slightly riper sugar of 18.5 Brix.

about the harvest: Date of Harvest: 29 January 2008

Type of Harvest: Grapes destemmed and crushed, then pressed lightly before undergoing fermentation.

in the cellar : Both cultivars underwent the first fermentation separately, wherafter blending took place, and the blended wine inoculated for Malolactic fermentation. The wine was lightly fined and filtered, then a mixture of yeast and sugar was added to the wine and bottled under crown cap for secondary fermentation. The wine was aged for 24 months on its lees, riddled and disgorged, ready to be enjoyed.

