

Kanu Rifle Range White NV

Zippy, fresh acidity with typical Sauvignon Blanc fruit is complemented by hints of tropical fruit and green melon from Chenin Blanc.

This wine goes beautifully with Chicken Caesar Salad or Garlic Butter grilled Prawns.

variety : Sauvignon Blanc | 56% Sauvignon Blanc, 44% Chenin Blanc

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 3.9 g/l pH : 3.44 ta : 5.7 g/l so2 : 113 mg/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Enjoy now.

in the vineyard : Bush Vines & Trellised Vines. Chenin Blanc (33 years); Sauvignon Blanc (18 years).

about the harvest: Date of Harvest: March 2014

Type of Harvest: Grapes were hand picked at optimal ripeness

in the cellar : Both the Sauvignon Blanc and the Chenin Blanc were harvested and vinified separately. Skin contact was carried out on both varieties for enhanced fruit extraction and flavour. After pressing, the juice was allowed to cold settle for 48 hours, taken of its settling lees and inoculated with selected cultured yeasts and fermentation took place in small stainless steel tanks. The wine was allowed to mature on its fermentation lees, with weekly stirring of the lees, which adds complexity to the wine and creates a more complex mouthfeel. After an average of 120 days on the lees, the wine was blended, a light fining applied, cold stabilised and filtered prior to bottling.

