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Kanu Semi Sweet White NV

This wine has hints of lemon peel; florality underpinned by sun dried apricots and matured honey. The spicy sweetness is mouth coating and provides a lingering finish.

This aromatic blend would be ideal paired with a Indian butter chicken curry, a traditional smoky braai, or simply by itself outside in the summer sun

variety : Viognier | 59% Chardonnay, 29% Viognier, 12% Chenin Blanc Noble Late Harvest
winery : Kanu Wines
winemaker : Johan Grimbeek
wine of origin : Stellenbosch
analysis : **alc :** 12.5 % vol **rs :** 22.8 g/l **pH :** 3.7 **so2 :** 185 mg/l
type : White **style :** Semi Sweet **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

Platter Guide 2015 - 3 Stars

ageing : Enjoy now.

in the cellar : This wine was blended using components from various vintages, the aim being to combine maturity, freshness and natural sweetness to a well-rounded wine. All three components were vinified separately with blending taking place just prior to bottling. The Chardonnay and Viognier was tank fermented and matured, with the Chenin Blanc NLH portion consigned to ferment and mature in barrel. The wine spent an average of 12 months on its lees, lending maturity and complexity to the wine.

The flavour profile of the wine combines citrus, florality and tangy spiciness which combine to offer the wine drinker an eclectic experience.

Prior to bottling, the wine was given a light fining followed by filtration and cold stabilization.