

Kanu Viognier 2010

The wine has a yellow tint with light green hues, with aromas of floridity, marmalade, fresh almonds and dried Turkish apricots, opening up to the slightest oak. You can expect a burst of flavour; citrus and hints of tropical fruits, coming together in harmony with balance between elegant and freshness.

This wine goes beautifully with an almond and apricot chicken tagine, lemon and chilli grilled prawns or seared cumin rolled lamb loin.

variety : Viognier | 100% Viognier

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 14.32 % vol rs : 4.0 g/l pH : 3.22 ta : 7.5 g/l va : 0.59 g/l so2 :
144 mg/l fso2 : 22 mg/l

type : White **body :** Medium **wooded**

pack : Bottle **closure :** Screwcap

ageing : Drink on release, but will age for the next 5 to 6 years.

about the harvest: Date of Harvest: 23 February 2011

Type of Harvest: Hand picked

in the cellar :

Grapes were gently destemmed and crushed and had skin contact for 3 hours. After pressing the juice was allowed to cold settle for 48 hours. The juice was racked off its lees into 2nd fill French barrels, 2% fine lees added, and allowed to warm up. The wine was fermented naturally and left on its primary lees for 9 months. Barrels were rolled weekly. The wine was taken out of barrels, given a light fining, filtered and then bottled.

9 months in 2nd fill French oak.

