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Kanu KCB Chenin Blanc 2008

Bright lemon green colour. Apple blossom and beeswax with a nutmeg spice on the nose. On the palate dried apricot, ripe, juicy nectarine and a good oak balance. The mouth filling texture is cut by fresh green apple acidity, underpinned with honey richness and a long finish.

Balance between rich and fresh

Grilled crayfish with lemon and garlic butter; pan-fried Cape Salmon; Moules Marinière or a green Thai chicken curry.

variety : Chenin Blanc | 98.4% Chenin Blanc, 1.6% Noble Late Harvest
winery : Kanu Wines
winemaker : Johan Grimbeek
wine of origin : Stellenbosch
analysis : **alc :** 13.75 % vol **rs :** 10.2 g/l **pH :** 3.32 **ta :** 7.3 g/l **so2 :** 121 mg/l
type : White **body :** Full **wooded**
pack : Bottle **closure :** Cork

Veritas Wine Awards 2012 - Double Gold Medal

ageing : Drinking well on release, but the wine has a potential longevity of 3 to 5 years.

in the vineyard : Canopy management of the vines ensured natural high acidity and full flavour concentration.

in the cellar : The grapes were picked at optimal ripeness In the cellar the grapes were left on the skins for six hours before being racked to barrels for hundred percent natural fermentation. During the maturation period battonage was performed every fortnight. The wine matured in oak barrels for nine months before light filtration and bottling.

9 months in 100% new barrels. The barrels used were majority French and Hungarian and small percentage American oak.

