

Kanu Giselle Method Cap Classique 2009

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 | 100%Malbec

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 12.1 % vol rs : 9.1 g/l pH : 3.25 ta : 7.7 g/l so2 : 71 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 cellar : Grapes destemmed and crushed, then pressed lightly before undergoing fermentation, before it was 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.

