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Kanu KCB Chenin Blanc 2009

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.

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



variety : Chenin Blanc | 97% Chenin Blanc, 3% Noble Late Harvest
winery : Kanu Wines
winemaker : Johan Grimbeek
wine of origin : Stellenbosch
analysis : **alc :** 13.3 % vol **rs :** 12.4 g/l **pH :** 3.29 **ta :** 6.6 g/l **so2 :** 127 mg/l
type : White **style :** Off Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

Classic Wine Magazine 2013 - 5 Stars
Old Mutual Trophy Wine Show 2012 - Silver
Top 100 Challenge 2012

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.

about the harvest: The grapes were picked at optimal ripeness.

in the cellar : 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 eight months before light filtration and bottling.

Eight months in 100% new barrels. The barrels used were majority French (46%), Hungarian (27%) and American (27%) oak made up the balance.