

Kanu Chenin Blanc 2000

Pale straw colour with a green tinge. A nose of summer melon and tropical fruit with a hint of spice. Crisp, clean, bright and full-bodied, with a lingering aftertaste. An ideal summer wine to be enjoyed with cold meats and salads; smoked chicken; char-grilled artichokes in olive oil; fresh linefish; and light, cream-based pastas. An perfect picnic wine.

variety : Chenin Blanc | Chenin Blanc

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : **alc** : 13.0 % vol **rs** : 2.1 g/l **pH** : 3.38 **ta** : 6.8 g/l

pack : Bottle

Veritas 2001 - Silver

Veritas 1999 - Silver

ageing : Drinking well now but flavour will gain complexity with bottle maturation.

in the vineyard : The grapes were hand picked in the early morning from twenty one year-old low crop bush vines. The vineyards are optimally situated at two to three hundred metres above sea level in the prime Koelenhof area in Stellenbosch.

in the cellar : After the grapes were lightly crushed, the free run juice was cold-fermented at 13°C. Reductive winemaking techniques were used to ensure minimal contact with oxygen, thus preserving fruit character.

