

## Kanu Chenin Blanc Wooded Limited Release 2000

The International Wine & Spirit Competition 2002 - Bronze

The South African Trophy Wine Show 2002 - Gold

Clear and bright, lively lemony colour with a green tinge. On the nose a veritable fruit punch, explosive tropical bouquet of pineapple, banana, granadilla, guava and spanspek. The flavours unfold delightfully on the palate with a full, rich mouthfeel. Layers of complexity culminate in a long lingering finish. Serve with grilled crayfish with lemon and garlic butter; pan-fried Cape Salmon; braaied snoek; moules marinière; roast chicken filled with apricot and nut stuffing; duck à l'orange; fresh, grilled tuna steak; butternut gnocchi with sage butter; aubergine and mozzarella bake; and fresh strawberries.

**variety :** Chenin Blanc | Chenin Blanc

**winery :** Kanu Wines

**winemaker :** Teddy Hall

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol   rs : 4.8 g/l   pH : 3.24   ta : 6.3 g/l   so2 : 97 mg/l   fso2 : 30 mg/l

**wooded**

**pack :** Bottle

Veritas 2002 - Silver

The International Wine & Spirit Competition 2002 - Bronze

The South African Trophy Wine Show 2002 - Gold

The Chenin Blanc Wooded 1999 was judged as one of the top 4 wines out of 86 submitted for SA Wine Magazines Chenin Blanc Challenge 2000.

At the ABSA Bank/Wine Magazine Chenin Blanc Challenge 2001, the Chenin Blanc Wooded 1999 came first, and the Chenin Blanc Wooded 2000 was placed in the top four.

Gold medal winner out of 400 wines entered in the Air France/Preteux Bourgeois 'Classic Wine Trophy 2000' (white wine category - only five gold medals were awarded in this category).

Wine Magazine Feb 2001 - 4 stars

**ageing :** Drinking exceptionally now but will no doubt gain in intricacy with bottle maturation.

**in the vineyard :** The vineyards are optimally situated at two to three hundred metres above sea level in the prime Koelenhof area in Stellenbosch. The word 'koel' is the Afrikaans word for 'cool' and best describes how the area benefits from gentle sea breezes in the summer months. Canopy management of the vines ensured natural high acidity and full flavour concentration.

**about the harvest:** The grapes were handpicked in the early morning from fifteen-year-old bush vines.

