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Kanu Chenin Blanc Wooded Limited Release 1999

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 mariniÃ¨re; roast chicken filled with apricot and nut stuffing; duck Ã 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 :** 14.0 % vol **rs :** 6.2 g/l **pH :** 3.41 **ta :** 6.2 g/l
wooded
pack : Bottle

Judged as the winner of the top 4 wines out of 86 submitted for SA Wine Magazines Chenin Blanc Challenge 2000.

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

in the vineyard : The grapes were handpicked in the early morning from fourteen-year-old bush vines. The vineyards are situated at an altitude three hundred metres above sea level in the prime Koelenhof area of 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.

in the cellar : The grapes were lightly crushed and the free-flow juice was allowed to settle overnight at 8Â°C. The clear juice was then fermented in 70% new and 30% second fill 225-l French barriques. One-fifth of the wines was allowed to undergo natural fermentation and the remainder was inoculated with a cultured yeast. It remained in barrel for seven months on the lees; thereafter it was racked, cold stabilised, filtered and bottled.