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Kanu Kia-Ora 1999

Liquid old gold colour. A bouquet of apricots, peach, marmalade, honey and almonds. The sunshine flavours unfold delightfully on the palate with a full, rich mouthfeel. Serve well chilled at 10Â°-12Â°C. Partner with PÃ¢tÃ© de foie gras; Stilton and Roquefort cheese; lemon meringue pie; crÃ¨me caramel; tiramisu; gratinated summer fruit napped in zabaglione; baklava; or simply on its own after dinner!



variety : Harslevelu | HÃ¡rslevelÃ¼

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : **alc :** 12.5 % vol **rs :** 164.0 g/l **pH :** 3.28 **ta :** 9.3 g/l **so2 :** 237 mg/l **fso2 :** 28 mg/l

pack : Bottle

Veritas 2001 - Bronze

ageing : Although drinking superbly now it will continue to develop further in the bottle over the next decade.

in the vineyard : The grapes were handpicked in the early morning from selected bush vines. The vineyards are situated 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. Dedicated vineyard management and the careful timing of harvest ensured the fortuitous development of Botrytis cinerea resulting in high natural sugar and concentrated acid levels. Botrytis cinerea (noble rot) is a fungus that attacks the grapes under certain conditions of temperature and humidity. Botrytis growth extracts moisture from the grapes, causing them to raisin.

in the cellar : The grapes were lightly crushed and the juice was allowed to settle overnight at 8Â°C. It was then inoculated with a selected yeast culture and underwent fermentation in new 225-l French barriques; it was matured for a further 12 months.