

Kanu Giselle Method Cap Classique 2010

This MCC shows colours of sun ripened straw with a fine mousse train and entices the nose with notes of citrus, honey and heady yeasty aromas. The palate is fresh and zippy with toasted brioche in the starring role and quartered Granny Smith apples playing a meaningful cameo. The wine leaves a refreshing aftertaste on the palate.

Fresh oysters or Gazpacho soup.

variety : Malbec | 67%Malbec, 33% Chardonnay

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 12.45 % vol rs : 11.1 g/l pH : 3.16 ta : 7.7 g/l so2 : 113 mg/l

type : Sparkling **body** : Light

pack : Bottle **closure** : Cork

ageing : Since this is the maiden vintage, with no history on its ageing potential, it is best enjoyed in its youth, but should have the grace to mature well for a further 3 years.

in the cellar : Grapes destemmed and crushed, then pressed lightly before undergoing fermentation, before it was inoculated for Malolactic fermentation. The wine was lightly fined and filtered, and then a mixture of yeast and sugar was added to the wine and bottled under crown cap for secondary fermentation. The wine was aged for 24 months on its lees, riddled and disgorged, ready to be enjoyed.

