

Kanu Chenin Blanc (Unwooded) 2012

A rich, welcoming nose with tropical nuances, freshly quartered guavas and undertones of green nettle. Mouth filling with tropical theme continued, underpinned by a lively acidity. The wine creates a broad mid-palate, highlighted by hints of winter melon and even a trace of streaky minerality, leaving a lingering finish.

An ideal summer wine to be enjoyed with salads, char-grilled artichokes in olive oil with cured meats on a mezze platter or fresh line fish on the grill.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kanu Wines

winemaker : John Grimbeek

wine of origin : Stellenbosch

analysis : **alc** : 13.66 % vol **rs** : 6.4 g/l **pH** : 3.13 **ta** : 6.4 g/l **so2** : 119 mg/l **fso2** : 29 mg/l

type : White **style** : Dry **body** : Light **taste** : Fruity

pack : Bottle **size** : 0 **closure** : Screwcap

ageing : Chenin Blanc does not have such a long ageing potential... drink it whenever, where ever within the next year or 2!

in the vineyard : The grapes were hand picked from low yielding bush vines, averaging 31 years for the Chenin Blanc. The vineyards are optimally situated at two to three hundred meters above sea level in the Koelenhof area in Stellenbosch as well as Stellenbosch Kloof.

about the harvest: Date of Harvest: 25 February – 11 March 2012
Type of Harvest: Hand harvest.

in the cellar : After being lightly crushed the grapes were allowed skin contact for 2 – 4 hours after which the free run and pressed juices were separated. The free run juice was cold fermented at 12° - 15° C. The juice was inoculated with a select yeast culture and fermented in stainless steel tanks. Reductive winemaking techniques were used to ensure minimal contact with oxygen, thus preserving the fruit character. The wine underwent lees contact for 2 months for added complexity and mouth feel.

