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Kanu Barrel Fermented Chardonnay 2011

Enjoy this naturally barrel fermented Chardonnay with its aromas of citrus, fresh pineapple and hints of creamy butterscotch. On the palate experience the lingering flavours of nougat and aromatic passion fruit that entwine with the deep, oaky tones to give elegance and a full mouth feel.

Taste: Fruity, yet complex and rich.

Serve at 12 – 15°C. An ideal wine to serve alongside seared spicy tuna, smoked chicken or a traditional paella.

variety : Chardonnay | 100% Chardonnay
winery : Kanu Wines
winemaker : Johan Grimbeek
wine of origin : Stellenbosch
analysis : **alc :** 12.27 % vol **rs :** 3.1 g/l **pH :** 3.36 **ta :** 7.2 g/l **va :** 0.64 g/l **so2 :** 134 mg/l **fso2 :** 21 mg/l
type : White **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Platter Guide 2015 - 3½ Stars
Old Mutual Trophy Wine Show 2013 - Silver

in the vineyard : The grapes were hand-picked from relatively low yielding trellised vines, averaging 21 years. The vineyards are optimally situated at two to three hundred meters above sea level in the Koelenhof area in Stellenbosch.

about the harvest: Date of Harvest: February
Type of Harvest: Hand harvest

in the cellar : Grapes were gently de-stemmed and crushed and had skin contact for 12 hours. After pressing the juice was allowed to cold settle for 48 hours. The juice was racked off its lees into French barrels, 2.5% fine lees added, and allowed to warm up for fermentation. The wine was fermented naturally and left on its primary lees for 9 months. Barrels were rolled weekly, to keep wine in contact with its lees. The wine was taken racked out of barrels, given a light fining, filtered and then bottled