

## Kanu Viognier 2011

The wine has a yellow tint with light green hues, with aromas of floridity, dried orange rind, fresh lime and Turkish delight, opening up to subdued oak aromas. You can expect a burst of flavour; citrus and hints of tropical fruits, underpinned by a balanced, lively acidity. Harmonious support from seasoned oak underlies the long lingering aftertaste.

This wine goes beautifully with an almond and apricot chicken tagine, lemon and chilli grilled prawns or seared cumin rolled lamb loin.

**variety :** Viognier | 100% Viognier

**winery :** Kanu Wines

**winemaker :** Johan Grimbeek

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 4.6 g/l   pH : 3.28   ta : 28 g/l   so2 : 130 mg/l

**type :** White   **body :** Full   **taste :** Fruity   **wooded**

**pack :** Bottle   **closure :** Cork

**ageing :** Enjoy now or within the next 4 years

**about the harvest:** Date of Harvest: 23 February 2011

Type of Harvest: Hand picked

### in the cellar :

Grapes were gently destemmed and crushed and had skin contact for 3 hours. After pressing the juice was allowed to cold settle for 48 hours. The juice was racked off its lees into 2nd fill French barrels, 2% fine lees added, and allowed to warm up. The wine was fermented naturally and left on its primary lees for 9 months. Barrels were rolled weekly. The wine was taken out of barrels, given a light fining, filtered and then bottled.

9 months in 2nd fill French oak.

