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Kanu Kia-Ora Noble Late Harvest 2010



Powerful liquid gold colour. A melange of citrus, sun kissed apricots, fynbos honey and toasted almond infused nougat on the nose. Explosion onto palate with full, rich mouthfeel. Sugar kept in check with racy acidity. While guaranteeing instant gratification, the wine will reward with extended cellaring for up to 10 years.

Fruity and a lot like honey

This wine can be paired beautifully with pear and almond tart, blue cheese and green fig iced parfait or simply with your feet in the air after a fabulous dinner!

variety : Chenin Blanc | 90%Chenin Blanc, 10%Viognier
winery : Kanu Wines
winemaker : Johan Grimbeek
wine of origin : Stellenbosch
analysis : **alc :** 11.26 % vol **rs :** 198.7 g/l **pH :** 3.29 **ta :** 10.1 g/l **so2 :** 247 mg/l
type : Dessert **style :** Sticky **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Platter Guide 2015 - 4 Stars
Old Mutual Trophy Wine Show 2014 - Gold
Old Mutual Trophy Wine Show 2012 - Bronze

ageing : Enjoy now or within the next 10 years

in the vineyard : Dedicated vineyard management coincided with the fortuitous development of Botrytis cinerea which results in a high natural sugar and concentrated natural acid levels.

in the cellar : Botrytis Cinerea (noble rot) is a fungus that attacks grapes under certain conditions of temperature and humidity. Botrytis growth extracts moisture from the grapes, causing the concentration of sugar, acid, and most importantly, flavours. The grapes were lightly crushed and left for 72 hours on the skins. The skins were then pressed and the juice allowed to settle on the lees for 2 days at 4°C. The juice was then decanted into new 225l barrels to undergo fermentation. The wine matured for 16 months before a very light fining, filtration and bottling.

16 months in 100% new wood. French oak (73%), Hungarian oak (14%) and American oak (13%)