

Kanu Chardonnay Pinot Noir 2012

Red Onion skin in colour, boasting flavours of citrus, ripe white pear, cranberry and bramble berries. A beautifully balanced wine, marrying the noble cultivars of Chardonnay and Pinot Noir.

Taste: Fruity, yet complex

Serve at 12° - 15° C. An ideal wine to serve alongside seared spicy tuna, smoked chicken or a traditional paella. Enjoy the Chardonnay/Pinot Noir with smoked salmon, a simple chicken and avocado salad, or slightly spicy Thai food. The optimum serving temperature is between 8° - 10° C.

variety : Chardonnay | 55% Chardonnay, 45% Pinot Noir

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Western Cape

analysis : alc : 12.90 % vol rs : 6.4 g/l pH : 3.39 ta : 6.0 g/l va : 0.28 g/l fso2 : 111 mg/l

type : White **body** : Full

pack : Bottle **size** : 0 **closure** : Cork

Platter Guide 2015 - 2 Stars

in the vineyard : Grapes for the Chardonnay portion comes from the Koelenhof area, with the vineyards planted on relatively steep slopes, ensuring different micro climates, and therefore flavour components. The Pinot Noir component was sourced from both the Helderberg and West Coast region. Both areas benefit from the cooling influences of ocean breezes, critical for the flavour components of Pinot Noir.

about the harvest: Date of Harvest: February

Type of Harvest: Hand harvest

in the cellar : Grapes for the Chardonnay portion comes from the Koelenhof area, with the vineyards planted on relatively steep slopes, ensuring different micro climates, and therefore flavour components. The grapes were left on skins for 6 - 8 hours, then pressed and cold fermented with specific yeasts in stainless steel tanks. The Pinot Noir component was sourced from both the Helderberg and West Coast region. Both areas benefit from the cooling influences of ocean breezes, critical for the flavour components of Pinot Noir. Skin contact took place overnight, grapes were pressed and cold fermented in tank with specific yeasts. Blending took place in early autumn, and the wine kept on fine lees with weekly stirring of tanks for a period of 4 months. The wine was then racked, given a light fining, filtered and finally bottled.

