

Kanu Viognier 2012

The Viognier is a wine with the complex aromas of peaches, plums, apricots, hints of orange zest, fresh lime and Turkish delight. A floral wine which opens up to subdued oak notes. You can expect a burst of flavour; citrus and hints of tropical fruits, noticeable residual sugar but underpinned by a balanced, lively acidity. Harmonious support from seasoned oak underlies the long lingering aftertaste.

This wine goes beautifully with Beef Carpaccio, Moules Mariniere and even Sushi.

variety : Viognier | 100% Viognier

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 8.5 g/l pH : 3.33 ta : 6.4 g/l so2 : 139 mg/l

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

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

Plaater Guide 2015 - 4 Stars

International Wine and Spirits Competition 2013 - Silver

Decanter World Wine Awards 2013 - Commended

ageing : Enjoy now or within the next 4 years

in the cellar : Grapes were whole bunch pressed, allowed to settle for 36 hours and then racked off its lees. The juice was warmed to 16° C and racked into seasoned 225L barrels and 2.5% fluffy lees added to the juice. The fluffy lees contain nutrients and wild yeast cells and are essential for natural fermentation. Once the fermentation has stopped, sulphur was added to the wine and the barrels rolled on a weekly basis. The wine was matured for 10 months, racked out of barrel, given a light fining and filtered. The wine was bottled in January 2013.

10 months in 2nd and 3rd fill French and Hungarian oak.

