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Kanu KCB Chenin Blanc 2011

Sun ripened sheaths of wheat with an alluring green tinge. Apple blossom and beeswax with a nutmeg spice on the nose. On the palate dried apricot, ripe, juicy nectarine and a good oak balance. The mouth filling texture is cut by fresh green apple acidity, underpinned with honey richness and a long finish.

The KCB goes beautifully with sea-fresh pan-fried Cape Salmon drizzled with Salsa Verde; a spicy Butter Chicken curry infused with cashew cream or seared Foie Gras with fresh figs and brioche.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Kanu Wines
winemaker : Johan Grimbeek
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 8.2 g/l **pH :** 3.54 **ta :** 6.9 g/l **so2 :** 167 mg/l
type : White **style :** Off Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

International Wine and Spirits Competition 2013 - Silver

ageing : Drinking well on release, but the wine has a potential longevity of 3 to 5 years.

in the vineyard : Canopy management of the vines ensured natural high acidity and full flavour concentration.

about the harvest: Canopy management of the vines ensured natural high acidity and full flavour concentration. The grapes were picked at optimal ripeness, and in the cellar the grapes were crushed and destalked and left on the skins for six hours before being pressed.

in the cellar : The following day the juice was racked off its heavy lees into barrels. A small quantity of fine lees was added to the barrels to provide nutrients and aid in the natural fermentation process. During the maturation the barrels were rolled once a week.

The wine matured in oak barrels for nine months before light filtration and bottling. The wine was matured in 41 % new oak, the balance being seasoned barrels. The barrels used were majority French oak, with a small percentage Hungarian and American oak.