

Kanu Chenin Blanc 2001

The South African Trophy Wine Show 2002 - Silver

DINERS CLUB 2001 - WINEMAKER OF THE YEAR FOR THIS CHENIN!

Pale straw colour with a green tinge. A nose of summer melon and tropical fruit with a hint of spice. Crisp, clean, bright and full-bodied, with a lingering aftertaste. Serve at 12-15°C. An ideal summer wine to be enjoyed with cold meats and salads; smoked chicken; char-grilled artichokes in olive oil; fresh line fish; and light, cream-based pastas. A perfect picnic wine.

variety : Chenin Blanc | Chenin Blanc

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 13.83 % vol rs : 7.5 g/l pH : 3.49 ta : 6.6 g/l so2 : 151 mg/l fso2 : 39 mg/l

pack : Bottle

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Veritas 2001 - Silver

Teddy Hall, a great proponent of Chenin Blanc believes implicitly that this varietal will enhance the status of South African wines internationally, as well as bringing delight to wine lovers globally.

Teddy's unshakable faith was justified by Kanu Chenin Blanc Wooded 1999 being awarded the coveted title of "Chenin Blanc Champion 2001" as featured in SA Wine Magazine's Chenin Blanc Challenge.



ageing : Drinking well now but will gain in complexity with bottle maturation.

in the vineyard : The vineyards are optimally situated at two to three hundred meters above sea level in the prime Koelenhof area in Stellenbosch.

about the harvest: The grapes were hand picked in the early morning from twenty-three year old low crop bush vines.

in the cellar : After the grapes were lightly crushed, the free run juice was cold-fermented at 13°C. Reductive winemaking techniques were used to ensure minimal contact with oxygen, thus preserving fruit character.