

## Kanu KCB Envy NV

The KCB Envy is a complex and multi layered wine, combining rich maturity with a fresh twist, delivering elegance with intensity.

The colour is reminiscent of sun ripened wheat with a pale, almost translucent rim. Baked custard apple, quince jelly and lingering spice entice the nose to explore further. Stewed fruit compote on the palate, together with integrated oak, defining acidity and long waxy finish characterises this wine which is a collaboration of the old and the new. KCB Envy was made with minimal interference and as such, harmless crystals may precipitate in the bottle over time

Serve at 12 – 15°C. The KCB pairs well with butter chicken, grilled Galjoen or creamy mussels.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Kanu Wines

**winemaker** : Johan Grimbeek

**wine of origin** : Stellenbosch

**analysis** : alc : 13.5 % vol   rs : 9.1 g/l   pH : 3.57   ta : 5.8 g/l   so2 : 142 mg/l

**type** : White   **style** : Off Dry   **body** : Full   **wooded**

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

Platter Guide 2015 - 4 Stars

Old Mutual Trophy Wine Show 2014 - Bronze

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

**in the cellar** : The wine is a blend of three distinctive components, starting with the 2006 vintage which was uncorked and blended with a fresh 2013 Chenin from a very site specific block located in the Piekenierskloof region of the Cape West Coast. The final part of this trilogy was a small portion of concentrated 2013 noble late harvest wine. Both portions of the 2013 wines were tank fermented and left on its primary lees for 6 months, gaining complexity and richness on the lees. The wine was lightly fined and filtered before bottling took place.

