

Kanu Giselle Method Cap Classique NV

This MCC shows colours of sun ripened straw with a fine mousse train and entices the nose with notes of freshly cut green apples, citrus blossoms, lime zest and yeasty aromas. The palate is dominated by a powerful mousse, vibrant acidity with mineral undertones with a lasting citrus finish.

This wine goes beautifully with freshly shucked oysters, decadent chocolate mousse or simply on its own, celebrating life.

variety : Chardonnay | 66% Chardonnay, 34% Pinot Noir

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 8.2 g/l pH : 3.35 ta : 7.9 g/l so2 : 95 mg/l

type : Cap_Classique **body** : Light

pack : Bottle **size** : 750ml **closure** : Cork

ageing : The Giselle is best enjoyed in its youth, but should have the grace to mature well for a further 3 years.

in the cellar : Grapes were hand sorted and whole bunch pressed, allowed to cold settle for 36 hours, and then racked off its lees. The Chardonnay and Pinot Noir juices were inoculated with specific Champagne yeasts, to capture the essence of each variety. The wines were then blended and added sulphur prevented any Malolactic fermentation from taking place, keeping the fresh character of each grape variety. The wine was then lightly fined and filtered. A mixture of yeast and sugar was added to the wine and bottled under crown cap for secondary fermentation. The wine was aged for 9 months on its lees, riddled and disgorged, ready to be enjoyed.

