

Kanu Viognier 2013

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 is a true Charlatan as it can be enjoyed on its own without the influence of food. The subtle changes in nuances and taste can then be experienced as the wine evolves with exposure to air. That said it would be selfish to deny one's palate with morsels of fragrant lime and saffron infused scallops, cured loin of tuna drizzled with a fruity olive oil or the perennial favourite, freshly prepared sushi, alternated of course with sips of this lovely wine.

variety : Viognier | 100% Viognier

winery : Kanu Wines

winemaker : Johan Grimbeek

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 6.2 g/l pH : 3.53 ta : 5.9 g/l so2 : 148 mg/l

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

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

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° Celsius and racked into seasoned 225 L and 400 L 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 2014.

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

