

Kanu Chenin Blanc (Unwooded) 2014

Sun ripened straw in colour. A compelling nose of winter melons, floral gardens and savoury notes. Warm honey-spiced fruit further compliments the nose. The palate is characterised by tropical fruits, floral notes and spice from late harvested grapes. A lively acidity balances the fruit, resulting in a crisp finish.

An ideal summer wine that pairs excellently with Waldorf salad, grilled seafood and sushi, or simply on its own.

variety : Chenin Blanc | 88% Chenin Blanc, 9.5% Viognier, 2.5% C/Blanc NLH

winery : Kanu Wines

winemaker : John Grimbeek

wine of origin : Stellenbosch

analysis : **alc** : 13.0 % vol **rs** : 6.5 g/l **ta** : 6.5 g/l **so2** : 132 mg/l

type : White **style** : Dry **body** : Light **taste** : Fruity

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

ageing : Chenin Blanc does not have such a long ageing potential... drink it whenever, where ever within the next year or 2!

in the vineyard : The grapes were hand picked from low yielding bush vines, averaging 31 years for the Chenin Blanc.

about the harvest: Date of Harvest: 25 February - 11 March 2014

Type of Harvest: Hand harvest.

in the cellar : After being lightly crushed the grapes were allowed skin contact for 8 - 12 hours after which the free run and pressed juices were separated. The free run juice was cold fermented at 12° - 15° C. The juice was inoculated with a selected yeast culture and fermented in stainless steel tanks. Reductive winemaking techniques were used to ensure minimal contact with oxygen, thus preserving the fruit character. The wine underwent lees contact for 14 months for added complexity and mouth feel. A portion Viognier and C/Blanc NLH was blended in with the Chenin prior to bottling.

