

Kanu Chardonnay 2000

Golden hay in colour with a lemony tinge. Cinnamon, nougat, vanilla and toasted almonds on the nose. Smooth and buttery on the palate with tones of citrus, lemon peel and spice. Full, concentrated finish. Serve at 15-18°C. A meal in itself! Enjoy with fresh grilled tuna; peppered mackerel; roast duck; pheasant; honey glazed roast pork; veal fillet in a creamy sauce; cheese fondue; and Thai style mussels.

variety : Chardonnay | Chardonnay

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 4.2 g/l pH : 3.58 ta : 5.5 g/l so2 : 120 mg/l fso2 : 36 mg/l

pack : Bottle

The 1998 was rated **** and listed as a best buy in SA Wine Magazines October 1999 issue. It was chosen for SAA First Class Wine-of-the-Month for January 2000 and voted as runner-up in the "SAA White Wine of the Year Trophy". It was nominated as one of ten wines to represent South Africa in the Qantas/Cowra Wine Show in Australia (1999 Tri-Nations Chardonnay Challenge between Australia, New Zealand and South Africa) and judged as runner-up out of thirty world class, highly rated wines.
â€™98 John Platter ****

ageing : Drinking well now but will gain in intricacy for three years.

about the harvest: The grapes were harvested by hand at physiological ripeness in the prime Koelenhof area of Stellenbosch.

in the cellar : The must was inoculated with cultured yeast and fermented in barrels at 25°C. It was then carefully matured in 100% new tight grain 225l French oak barrels. After primary and malolactic fermentation the wine was left on the lees for 12 months to develop complexity and then bottled after a light filtration.

