

## Kanu Barrel Fermented Chardonnay 2012

Enjoy this naturally barrel fermented Chardonnay with its aromas of citrus, fresh pineapple and hints of creamy butterscotch. The palate offers notes of nougat, sweet vanillins and aromatic passion fruit that entwine with the deep, oaky tones to give elegance and a full mouth feel.

Taste: Fruity, yet complex and rich.

Serve at 12 – 15°C. An ideal wine to serve alongside seared spicy tuna, smoked chicken or a traditional paella.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Kanu Wines

**winemaker :** Johan Grimbeek

**wine of origin :** Stellenbosch

**analysis :** alc : 12.5 % vol   rs : 3.1 g/l   pH : 3.36   ta : 7.2 g/l   so2 : 134 mg/l

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

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

**in the vineyard :** The grapes were hand-picked from relatively low yielding trellised vines, averaging 21 years. The vineyards are optimally situated at two to three hundred meters above sea level in the Koelenhof area in Stellenbosch.

**about the harvest:** Date of Harvest: February  
Type of Harvest: Hand harvest

**in the cellar :** Grapes were gently de-stemmed and crushed and had skin contact for 12 hours. After pressing the juice was allowed to cold settle for 48 hours. The juice was racked off its lees into French barrels, 2.5% fine lees added, and allowed to warm up for fermentation. The wine was fermented naturally and left on its primary lees for 9 months. Barrels were rolled weekly, to keep wine in contact with its lees. The wine was taken racked out of barrels, given a light fining, filtered and then bottled. The wine spent a period of 30 months in bottle prior to release, gaining added complexity and mouthfeel.

