

## Kanu Kia-Ora Noble Late Harvest 2013

Deep, luxurious amber. Initially shy on the nose, but opens up to a melange of citrus blossoms, tangerine peel and spicy vanillins. Unctuous, powerful entry onto the palate, revealing a wine layered with citrus zest, dried Turkish apricots and spicy oak nuances. The finish is accentuated by a beautiful Botrytis character, leaving a lingering aftertaste.

Fruity and a lot like honey

The Kia Ora is best served at 8° - 10° C. Idyllic food partners to this wine include Pear Tart Tartin, a creamy Crème Brûlée or a range of blue cheeses.

**variety** : Chenin Blanc | 100%Chenin Blanc

**winery** : Kanu Wines

**winemaker** : Johan Grimbeek

**wine of origin** : Stellenbosch

**analysis** : alc : 11.0 % vol rs : 196.0 g/l pH : 3.86 ta : 8.5 g/l so2 : 236 mg/l

**type** : Dessert **style** : Sticky **body** : Full **taste** : Fruity **wooded**

**pack** : Bottle **size** : 375ml **closure** : Cork

**ageing** : Enjoy now or within the next 10 years

**in the vineyard** : Dedicated vineyard management coincided with the fortuitous development of Botrytis cinerea which results in a high natural sugar and concentrated natural acid levels.

**in the cellar** : Botrytis Cinerea (noble rot) is a fungus that attacks grapes under certain conditions of temperature and humidity. Botrytis growth extracts moisture from the grapes, causing the concentration of sugar, acid, and most importantly, flavours. The grapes were lightly crushed and left for 72 hours on the skins. The skins were then pressed and the juice allowed to settle on the lees for 2 days at 4°C. The juice was then decanted into new 225l barrels to undergo fermentation. The wine matured for 16 months before a very light fining, filtration and bottling.

16 months in 100% new wood. French oak (73%), Hungarian oak (14%) and American oak (13%)

