

Kanu Chenin Blanc 2017

Pale gold with green tinge. The nose oozes poached pears, white stone fruit, delightful elderflower and some tropical whiffs. The palate is characterised by tropical fruits, floral notes, hints of spice and stone fruit. A lively acidity balances the fruit, resulting in a crisp finish.

Ideal summers wine that pairs excellently with Waldorf salad, grilled seafood and sushi, or simply on its own.

variety : Chenin Blanc | 92 % Chenin Blanc, 8% Viognier

winery : Kanu Wines

winemaker : John Grimbeek

wine of origin : Stellenbosch

analysis : alc : 13.50 % vol rs : 5.5 g/l pH : 3.45 ta : 6.3 g/l so2 : 123 mg/l

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

pack : Bottle **size** : 0 **closure** : Screwcap

about the harvest : Date of Harvest: February - 11 March 2017

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 3 months for added complexity and mouth feel. A small percentage of Viognier was blended into the wine for added complexity and mouthfeel. Natural grape concentrate was added to the wine for some residual sugar l. A light fining and stabilization was done on the wine prior to bottling.

