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Kanu KCB Chenin Blanc 2015

Rich gold with lime green hues. Peach kernel, beeswax and spicy nutmeg on the nose. Powerful entry onto the pallet with nuances of stone fruit, the tartness of green apples and mouth coating vanillins. A racy acidity acts as perfect foil for the residual sugar and ensures a balanced wine. The KCB is a rich and rewarding wine with a long finish and will benefit from cellaring, should temptation be conquered.

Serve at 12 – 15°C. The KCB pairs well with classical spicy dishes grilled Langoustines or a mussel hotpot.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Kanu Wines
winemaker : Johan Grimbeek
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 10.2 g/l **pH :** 3.47 **ta :** 7.1 g/l
type : White **body :** Full **taste :** Mineral **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Sommelier Wine Awards 2015 - Gold List
Platter Guide 2015 - 4 Stars
International Wine & Spirits Competition 2014 - Silver

in the vineyard : Varietal: 100% Chenin Blanc,
Yield: 5-7 Tons/ha
Trellising: Bush Vines
Age of Vines: 46 years old
Origin: Piekenierskloof
Harvest: 3 &24 February 2015

in the cellar : Kanu KCB was made with minimal interference, including natural fermentation and as such, harmless crystals may precipitate in the bottle over time.

The grapes were picked at optimal ripeness, with a small percentage of botrytis infection and some raisins, both attributing to the wines distinctive flavour nuances. The grapes were carefully hand sorted before being whole bunch pressed and allowed to settle overnight in tank. The following day the juice was racked off its heavy lees into barrels. A small quantity of fine lees was added to the barrels to provide nutrients and aid in the natural fermentation process. During the maturation the barrels were rolled once a week to ensure constant contact between wine and lees, gaining complexity in the process. The wine matured in oak barrels for eleven months before light filtration and bottling.

The wine was matured in 15% new oak (400 L), the balance being seasoned barrels. The barrels used were majority French oak, with a small portion matured in Hungarian oak (225 L).