

Kanu Chenin Blanc Wooded Limited Release 2001

The South African Trophy Wine Show 2002 - Bronze

Clear and bright, lively lemony colour with a green tinge. On the nose a veritable fruit punch, explosive tropical bouquet of pineapple, banana, granadilla, guava and spanspek. The flavours unfold delightfully on the palate with a full, rich mouth feel. Layers of complexity culminate in a long lingering finish. Serve at 12 - 15°C. Grilled crayfish with lemon and garlic butter; pan-fried Cape Salmon; braaied snoek; moules marinière; roast chicken filled with apricot and nut stuffing; duck à l'orange; fresh, grilled tuna steak; butternut gnocchi with sage butter; aubergine and mozzarella bake; and fresh strawberries.

variety : Chenin Blanc | Chenin Blanc

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 14.88 % vol rs : 3.7 g/l pH : 3.24 ta : 6.5 g/l so2 : 136 mg/l fso2 : 48 mg/l

wooded

pack : Bottle

99 Vintage: judged as one of the top 4 wines out of 86 submitted from SA Wine Magazine's Chenin Blanc Challenge 2000. At the ABSA Bank/Wine Magazine Chenin Blanc Challenge 2001, the Chenin Blanc Wooded 1999 came first, and the Chenin Blanc Wooded 2000 was placed in the top four. In 2002, the Chenin Blanc Wooded 2001 tied in first place; **** SA Wine Magazine "Feb 2001 issue.

2000 Vintage: ***** review SAWTS 2002; ****(*)SA Wine Magazine "February 2002 issue; **** SA Wine Magazine "February 2001 issue

2001 Vintage : **** SA Wine Magazine "February 2002; **** SAWTS review "February 2002; one of the top ten wines Chenin Blanc Challenge 2002. 86/100 in USA Wine Spectator "April 2003 edition; Silver medal at the Veritas 2002; Fairbairn Capital Trophy Wine Show 2002 - Silver
Fairbairn Capital Trophy Wine Show 2003 - Bronze

ageing : Drinking exceptionally now but will no doubt gain in intricacy with bottle maturation up to 3 years.

in the vineyard : Soil Type: Decomposed Malmesbury Shale

Age of vines: 15 years (planted in 1986)

Trellising: Bush vines

Vine Density: 3 333 vines/ha

Yield: 6.7 tonnes per hectare

Irrigation: None

about the harvest: Picking date: 16th to the 19th February 2001

Grape Sugar: 24.5 to 25.5° Balling at harvest

Acidity: 7.2 to 8.4 at harvest

pH at harvest: 2.8 to 3.2

Total production: 1 600 x 12 cases

in the cellar : Fermentation temperature: Barrel cellar 14°C, fermentation temperature not measured

Canopy management of the vines ensured natural high acidity and full flavour concentration. The grapes were lightly crushed, and the free-flow juice was allowed to settle overnight at 8°C. The clear juice was then fermented in 1st, 2nd and 3rd fill 225 litre French barriques. Twenty five percent of the wine was allowed to undergo natural fermentation, and the remainder was inoculated with a cultured yeast. It remained in barrel for eight months on the lees; thereafter it was racked, cold stabilised, filtered and bottled.

Wood ageing: 8 months in 1st, 2nd and 3rd fill French Oak

